

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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Fine Sausage-Making



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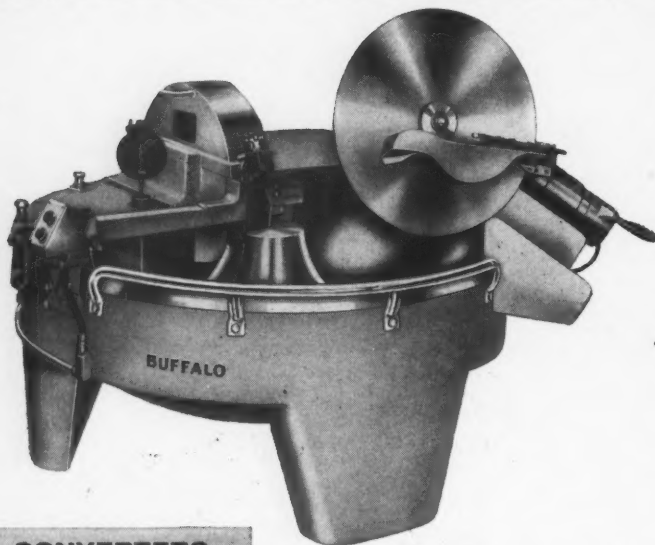
We will welcome you to our Chicago plant—a rewarding attraction of the convention. Any Griffith man will make the arrangements for you.

Griffith

CHICAGO 9, 1415 W. 37th St. - NEWARK 12, 37 Empire St. - LOS ANGELES 58, 4900 Gifford Ave.

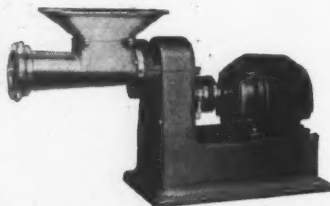
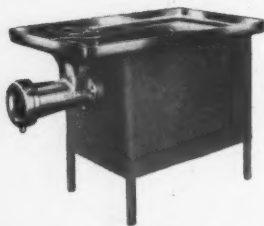
the **BEST** of everything in **SAUSAGE MACHINERY**

- **LONGEST EXPERIENCE**
- **NEWEST IDEAS**
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- **MOST COMPLETE LINE**
- **MOST EFFICIENT SERVICE**
- **MOST WIDELY USED**



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Reduce Cutting Time up to 50% ... Save on Labor ... Get Finer Texture and Higher Yield. Models for almost every size of plant.



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Machined Feed Screws and Polished Cylinders give Clean, Sheer, Cool Cutting Action. Capacities from 1,000 to 15,000 lbs. per hr.



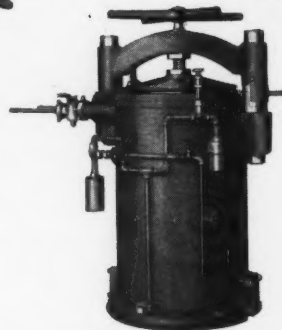
For Thoroughly Uniform Mixing and Highest Quality Products. Standard and Vacuum. Capacities from 75 to 2,000 lbs.

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Shortens Smoke Period ... Improves Product Color ... Gives Complete Control.

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LEAK-PROOF STUFFERS

Fast Operating ... Safe ... Equipped with Stainless Meat Valves. Capacities from 60 to 1,000 lbs.



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Speeds Drawing of Casings onto Stuffing Tubes.

★ **BUFFALO-STRIDH** **NATURAL CASING PROCESSING MACHINE**

Gives You Greater Yield and Better Casings. Saves You Money on Maintenance and Labor.

Buffalo

The NAME that means the MOST in SAUSAGE MACHINERY
JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



60 parts of coriander

to 1 part of cinnamon



The exact flavor balance — between cinnamon and coriander — between ginger and black pepper — between each of the spices that are used in Premier Frank and Wiener Seasonings are maintained in every formula. This balance is assured by Heller facilities through continuing analysis and scientific research.

NOW
Premier
FRANK and WIENER
SEASONINGS

provide you with perfect flavor balance in natural, semi-soluble, and soluble formulas. Every Premier Seasoning is enhanced by the distinctive flavor of all its spices as no single spice dominates the smooth taste and bouquet of the combined blend. In every price range Premier offers a new measure of sales appeal.

More than 90% of America's most successful sausage kitchens combine four or more of just ten spices in their Frank and Wiener Seasonings. Heller presents the twenty basic formulas — in perfect flavor balance — which contain combinations of these ten spices as used by 76% of these outstanding kitchens.

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B. HELLER & COMPANY

CALUMET AVENUE at 40th STREET • CHICAGO 15, ILLINOIS

Serving the Food Industry Since 1893





THE
PROVED TIME TESTED
EFFERVESCENT ISOASCORBATE
TABLET

TAKAMINE TAKATABS

(TRADEMARK)

THE EFFICIENT WAY TO USE
SODIUM ISOASCORBATE
IN MEAT PROCESSING!

ACCURATE—premeasured, uniform addition of isoascorbate.
CONVENIENT—easy to handle, no paper to tear or dispose of, no handling of drums.

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QUICK DELIVERY—from the Takamine warehouse nearest you.

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LOOK better
SELL better
with TAKAMINE products

Write our Technical
Service Department
for Bulletin TL-400

TAKAMINE

LABORATORY

DIVISION OF MILES LABORATORIES, INC.
CLIFTON, NEW JERSEY

THE NATIONAL



Provisioner

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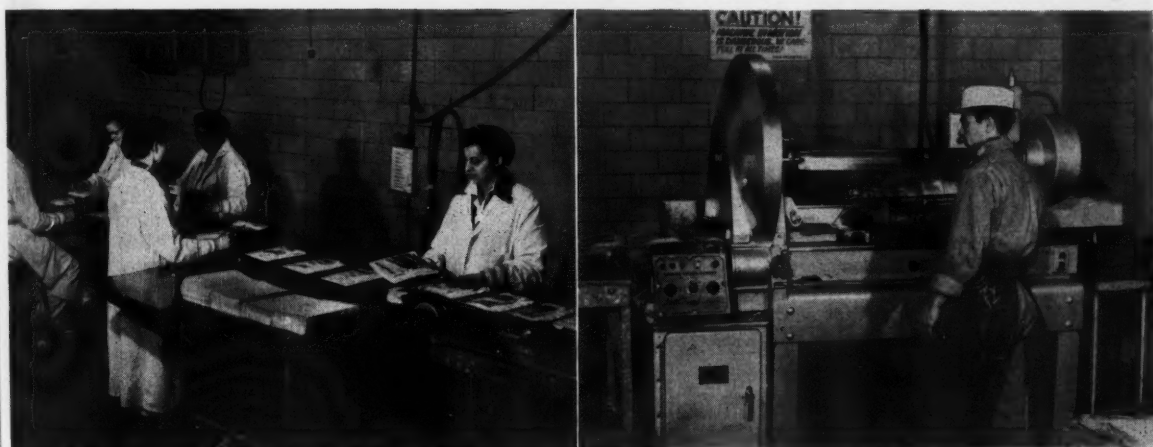
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The New *Cashin* Electronic Machine
... for "Weighing While Conveying" sliced bacon
at the NIMPA Convention
— Booths 11-12-13-14 —

... Saves Thousands of Dollars a year on each sliced bacon line



LOWER LABOR COSTS
DECREASE "GIVE-AWAY"

— "Cash-In" with Cashin —

After inspecting the unit at our exhibit booths drop into our
Hospitality Suite — Rooms 812-813

where motion pictures of actual production runs will be shown.

CASHIN INC., PO BOX 1209, ROCHESTER 3, N.Y.

To Satisfy Creditors Complete Plant Liquidation Sale

Modern—Choice Equipment and Machinery From REYNOLDS FINE FOODS, INC.

(formerly The Bohman Packing Co.)

Richland Center, Wisconsin

THURSDAY, APRIL 17, 1958

Barliant & Company are the exclusive sale agents for all meat packing and sausage processing equipment and machinery of this Richland Center, Wisconsin plant.

About a year ago the equipment was completely rehabilitated—everything had been gone over and placed in first class condition and new equipment was purchased. Purchases may be made separately or in groups. Most items are priced at considerably less than 50% of replacement cost. The machinery is intact, connected, and can be operated for you. To satisfy creditors everything must be sold quickly. All offerings subject prior sale and confirmation.

The sale date is Thursday, April 17, 1958. The plant will be open for inspection and Barliant & Company will have a representative on the Richland Center premises Tuesday the 15th and Wednesday the 16th, as well as during the sale. For more detailed information before that date you may direct your inquiries to our Chicago offices. This is not an auction sale. Barliant and Company's policy is to work out fair prices on all items.

Sausage & Bacon

- 157—SLICER: U. S. model 170-GS, serial #175GS-773, complete w/Grouper Conveyor, stand. Like new, about 1 yr. old.
- 158—PACKAGE SEALER: Great Lakes model CS-17, complete with conveyor & parts, almost new.
- 108—GRINDER: Globe mdl. 1542, with 8 1/2" plates, newly replaced head & worm, direct connected to 25 HP. motor, starter & switch, extra plates & knives.
- 109—MIXER: Buffalo #3, 700 lb. capacity, hand tilt, 5 HP. motor, starter & switch.
- 110—SILENT CUTTER: Buffalo #43-B, 250 lb. cap., 25 HP. motor, 3-extra sets of knives.
- 112—STUFFER: Globe, 500 lb. cap., complete w/ stuffing valves, air piping, stainless steel horns.
- 113—STUFFING TABLE: 110" x 46" x 38" high, stainless steel top, 24" neck.
- 111—AUTOMATIC TY-LINKER: model #114A.
- 100—PATTYMAKER: Hollymatic #54, serial #22605, almost new, little used, complete with stainless hopper feed tray & extra patty molds.
- 129—JOURDAN COOKER: single cage, 9' high x 50" x 49" deep, for 42" sticks, complete with pump.
- 123—BAKE OVEN: Randall, gas fired, 30" x 58" x 72" high, 60 loaf capacity.
- 165—CLIP-APPLIER: Cry-O-Vac model V-CC, with 1/4 HP. mtr., stainless steel top, excellent cond.
- 166—DIPPING SHRINK TANK: Cry-O-Vac mdl. STG.
- 105—STEAKMAKER: Toledo model 5250-C-001.
- 105—PICKLE PUMP: Preservaline, with hose, nozzle and valves.
- 124—SAUSAGE COOK TANK: black iron, 43" x 60" x 24" deep.
- 125—SAUSAGE COOK TANKS: (2) black iron, 43" x 72" x 30" deep.
- 181—SMOKEHOUSE DOORS: (4) black iron, double doors, 5' x 9' high.
- 160—HEAT SEALER: Great Lakes model #19, with model HS-4 hand sealer, like new.
- 121—HAM STUFFER: stainless steel, 4 1/4" x 4 1/4" opening.
- 122—BUTT STUFFER: SME Co. model BS, stainless steel, opens to 2 1/2" x 4".
- 131—LOAF FILLER: Globe "Easy-Way," aluminum.
- 203—HAM MOLDS: (12) Globe Hoy #108, stainless steel, 11" x 5 1/2" x 5 1/4" w/covers & springs.
- 108—LOAF MOLDS: (47) Globe Hoy #64-S, stainless steel, 10" x 4 3/4" x 4 3/4", with covers.
- 109—LOAF PANS: (50) open type, stainless steel, 5" x 9 3/4" x 4" deep.
- 139—VACUUMIZER: for Liver Sausage.
- 114—SAUSAGE STICK HANGING CAGES: (12) double trolleys, for 42" sticks, notched bars, 5-stations, 12" apart, 42" x 42".
- 115—HAM & BACON TREES: (5) closed end, double trolleys, notched bars, 3-stations, 33" x 12".
- 167—BACON CURING BOXES: (6) galv., 600# 36" x 24" x 21" deep, with covers.

- 191—MEAT TUBS: (4) stainless steel, 20" dia. x 6" deep.
- 192—MEAT TUBS: (2) stainless steel, 15" dia. x 6" deep.
- 103—FREEZER TRAYS: (5) stainless steel, 28" x 16 1/2" x 4" deep.
- 104—BACON HANGERS: (50) 8-prong standard type, tinned, like new.
- 204—WOOD SMOKESTICKS: (56) New, 42" x 1 1/4".

Kill Floor & Cutting

- 152—HOG DEHAIRER: Dupps Rujak #73-1, 5 HP. mtr., magnetic starter, 60 hogs/hour.
- 145—COMBINATION TRIPE SCRAPER, SCALDER & WASHER: Globe #10927, galv., 36" x 36" cyl., 1" perf., 2 HP. Gearhead motor.
- 147—CARCASS SPLITTING SAW: Kentmaster, 32 1/2" saw blade, counterweight assembly.
- 148—ELECTRIC BEEF HOIST: Dupps Rujak #16, 3 HP. with magnetic starter.
- 146—KNOCKING PEN: Globe #10801, (one animal cap.) 8' 2" x 4' 9" wide, hand winch operated with slide release.
- 149—BEEF SPREADER: flat single bar type, approx. 36" long.
- 201—BUTCHER BLOCK: Maple, 36" x 36".
- 202—BEEF TROLLEYS: (23) stainless steel 6" hooks, 4 3/4" wheels.
- 216—WOOD GAMBRELS: (175) New, 22 1/2" L. x 2" dia.

Refrigeration

- 153—GEBHARDT BLOWER UNITS: (13) all with 4 layers of tubes, heavy duty coils, humidity balancer sheets, complete with controls:
- (4) model #590N, (90BH) with condensate drain pumps, 17" x 8' L. stainless steel pans, 1/4 HP. motors.
- (2) model #1108C, 25" x 8' L. stainless steel pans, 3/4 HP. motors.
- (1) model #1108H, 25" x 10' L. stainless steel pan, 1/4 HP. motor.
- (4) model 510 BHN, 17" x 10' L. stainless steel pans, 1/4 HP. motors.
- (2) model 1108H, 25" x 10' L. stainless steel pans, 1/4 HP. motors.
- 107—FLAKE-ICER: York, DER-10, 1 ton cap., with 63" x 78" x 32" wide storage bin.
- 135—AMMONIA COMPRESSOR: Frick, model G, 5 x 5, V belt drive, 15 & 7 1/2 DUO HP. motor.
- 136—AMMONIA COMPRESSOR: Howe, 10 HP. motor, V-belt drive.
- 137—AMMONIA CONDENSER: Howe, 18' x 19" dia.
- 138—AMMONIA RECEIVERS: (2) Howe, 12" dia. x 10' long.

Scales

- 177—FLOOR SCALE: Toledo, 1800 lbs. cap., 1000# on dial, 1 lb. grad., 800 lb. on double tare beams, with 38" x 46" platform.
- 172—TRACK SCALE: Fairbanks-Morse, 200 lb. cap., double tare beam, shallow pattern type.

- 144—TRACK SCALE: Fairbanks, double tare beam, 800 lb. cap., deep pattern type.
- 133—EXACT WEIGHT SCALE: stainless steel pan, type 213, ser. #1037103, 3 lb. cap.
- 132—EXACT WEIGHT SCALES: (2) type 213, 1 lb. cap., alum. pans.
- 130—PORTABLE PLATFORM SCALE: Fairbanks, single beam, 1000 lb. cap., 22 x 22 platform.

In-Plant Trucks

- 173—SHELF TRUCK: Globe #7276, 64" x 35" x 60" high, 5-stations 9" apart, trailer type, 20" RTRB wheels, 8" RT casters.
- 120—BACK TRUCK: Globe, 43" x 58" x 70" high, RTRB Aerol-Seal load wheels, Neofread swivel, balanced type.
- 151—PAN TRUCK: similar Globe #7290, galv., 57 1/2" x 38" x 67 1/2" high, 6" distance betw. 35" x 24" x 2" deep pans, trailer type, 14" RTRB wheels.
- 102—SAUSAGE MEAT TRUCKS: (5) Globe #7104, galv. balanced type, 48" x 28" x 17" deep, RTRB wheels, 1 1/2" drain one end.
- 162—TY-LINKER TRUCK: RTRB swivels.
- 119—SMOKESTICK STORAGE TRUCK: Globe #7428, round base 24" dia. x 35 1/2" high, 3" rubber casters.
- 150—CATTLE PAUNCH TRUCK: Globe #7287, galv., 6' 1" OAL, 37 1/2" OAW, 33" OAH, 8" RT load wheels, 4" casters.
- 174—WOOD PLATFORM TRUCKS: (2) 29" x 60" wood decks, 17" high, with RT wheels & handles.

Miscellaneous

- 190—BOILER: Golliner Boiler Works, coal fired, w/ controls & water feed pump, 25 HP. motor, 100# W. P. Recently rebuilt.
 - 193—REFRIGERATED MOTOR TRUCK: International 1952, model IGC.
 - 187—GAS TANK: McNamar Mfg. Co., for natural gas, built in 1953, type AG, 1000 gal. water cap., 4' dia. x 12' long.
 - 186—STAPLER: Bostitch model EHB.
 - 140—AIR COMPRESSOR: Westinghouse mdl. 1-AYC, twin stage, 2 HP. V-belt drive, complete with tank.
 - 101—TIME CLOCK: Simplex, late model, with two card racks.
 - 106—UNIT HEATERS: (2) Modine, overhead models.
 - 141—LARD AGITATOR: with 33" dia. x 27" deep tank, motor & drive.
 - 127—KETTLES: (2) steam jacketed, 33" dia. x 27 1/2" deep, on legs.
 - 142—LARD PRESS: hand operated.
 - 213—STEEL TRACKING: (836) 2 1/2" x 1 1/2".
 - 214—TRACK HANGERS: (35) 21" long, (294) 10" long.
 - 215—TRACK SWITCHES: (33).
- Plus various other items including office desks, Todd Check Protector, chairs, etc.

See us at the . . .
NIMPA Convention
Palmer House—Chicago
April 19th-22nd
BOOTHS 97-98
HOSPITALITY ROOM 865

LIQUIDATION CONDUCTED BY

BARLIANT & CO.

1631 S. MICHIGAN AVENUE, CHICAGO 16, ILL.

Wabash 2-5550

SPECIALISTS IN LIQUIDATING AND APPRAISING

PACKERS POWDER CURE.

INTEGRATED

safer—faster—surer



**four
controls**

Scientifically balanced by pre-matching the crystals of all individual ingredients to specific size so that perfect integration takes place in our 4-Way controlled process.

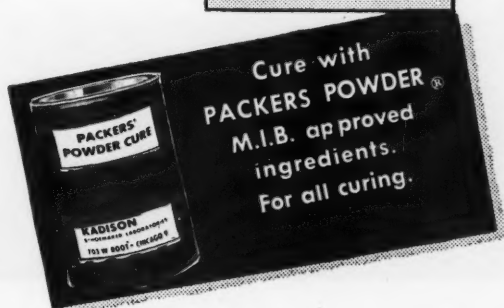
Better flavor, color, shelf life
thru research in food chemistry

KADISON

LABORATORIES, INC.

Fine ingredients for the food industry

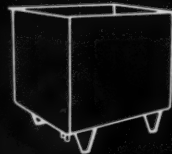
**703 W. ROOT • CHICAGO 9
ILLINOIS, U.S.A.**



SEND FOR A DRUM ON APPROVAL

- *Packers Powder® Cure is not made in the old fashioned mechanical mixing method
- *Packers Powder® Cure is not made in the outmoded fused system of yesterday
- *Packers Powder® Cure is made in specially designed pulverizers and integrators
- *Packers Powder® Cure is approved by leading chemists and scientists

ST. JOHN Clean-lining . .



Soaking Vat

produces profits with a plan!

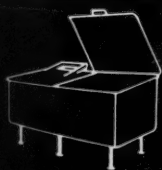
You can have more sales potential — with increased production and reduced costs.

Your plant can be more efficient. It can produce profitably even in competition with a new plant — without the high costs involved in new plant construction.

It can — if you "Clean-Line" and modernize your operations. It can be done in easy steps. Each step according to an engineered program based on a studied plan.

St. John & Co. is solving tough modernization jobs daily — oftentimes by a simple re-alignment of the processing line. Or by the addition of just one or two items of new equipment. But, whatever the case, St. John engineers have the broad background of experience necessary to provide the right answer.

Take advantage of St. John's extensive engineering service. It can help you in every department in your plant — through better utilization of your present equipment, through introduction of new equipment, through design of special equipment to meet specific requirements, or through design of a complete new plant.



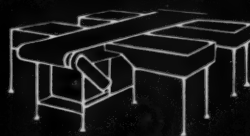
Ham and Sausage
Cook Tank



Process Cooker



Lavatory and
Sterilizer



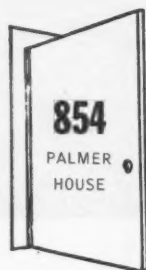
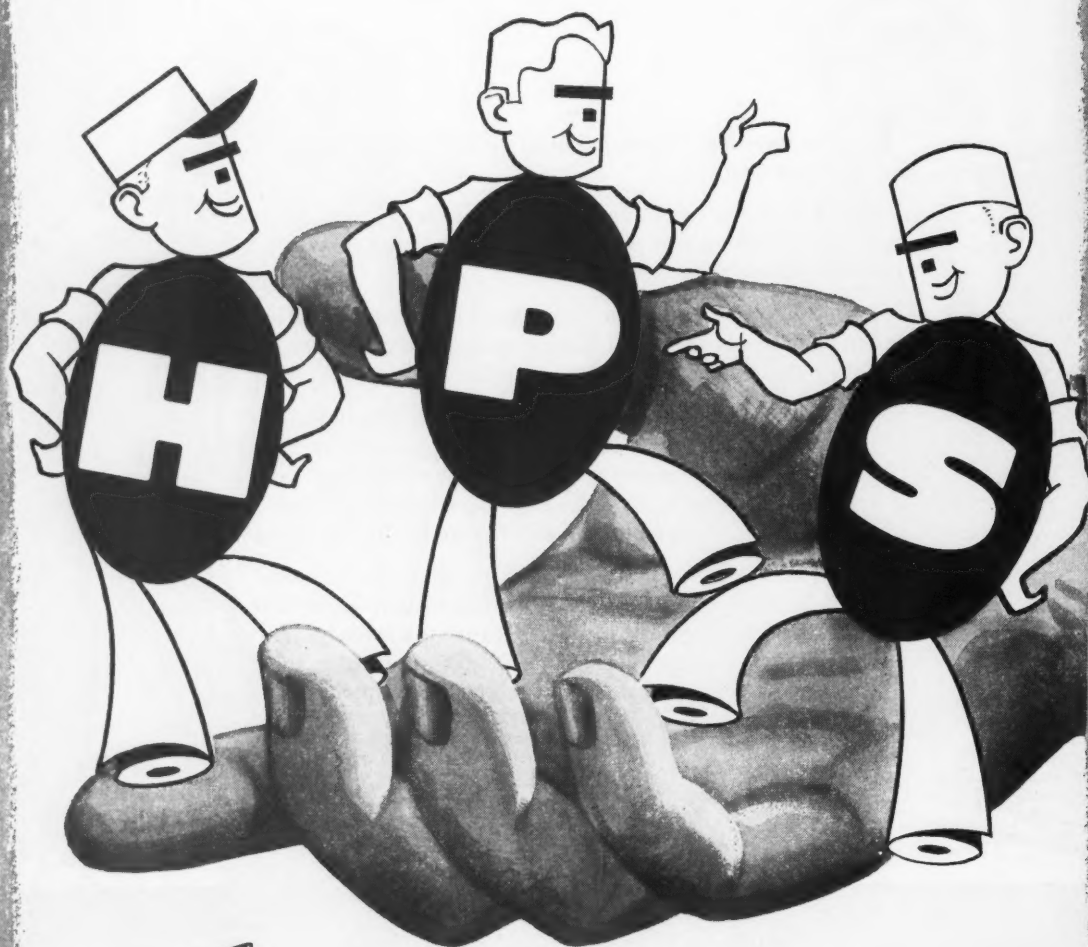
Overhead and
Floor Conveyors



ST. JOHN & CO.

5800 S. DAMEN AVE., CHICAGO 36, ILLINOIS

ALL THE SMITHS
will be on hand at **NIMPA**



DROP IN... at room 854 Palmer House . . . every Smith will be glad to see you . . . and lend a receptive ear to any and all meat wrapping problems . . .

H·P·SMITH PAPER CO.

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PAPERS FOR PACKERS FOR OVER FIFTY YEARS

PRESTO

AUTOMAT CUTTER

Your sausage is as good as
your cutter

Push button control;
safe and easy operation

Direct cutting, no mashing

No heating of meat,
so fast working time

Four operating
possibilities—made possible
by two separate bowl speeds
and two separate knife
speed drives—now enable
you to control the particle
size of any type of sausage
automatically.



You also obtain precise
water control. Just decide
the amount of water to be
added to your product
and the adjustable water
timer controls this addition
exactly and automatically.

The Automatic bowl
revolution meter can be
pre-set to turn off at any
predetermined point to
guarantee the same
uniform sausage emulsion
at all times.

Call us today to learn
more about these and the
many other advantages
of the Presto
Automat Cutter.

A REVOLUTIONARY IDEA IN MEAT PROCESSING

Allied

IMPORT & EXPORT CO.

3114 W. FILLMORE ST.

CHICAGO 12, ILL.

VAN BUREN 49145



Krey's "new look" in bacon utilizes NEO-CEBITATE to improve color and extend shelf-life.

Krey Packing Company Reports NEO-CEBITATE* Helped Boost Bacon Sales

Sound merchandising, a new package design and the use of NEO-CEBITATE resulted in a substantial increase in bacon sales for the Krey Packing Company of St. Louis. Krey feels that NEO-CEBITATE helped boost consumer acceptance for their bacon by improving both color and flavor. From the color standpoint they report better bloom initially, greater color uniformity throughout the slab, and an appreciable extension of shelf-life. They also find that NEO-CEBITATE enhances flavor and helps bacon retain its flavor for a longer period of time.

No newcomer to the advantages of this low-cost ascorbate, Krey first started using NEO-CEBITATE in their packaged luncheon meats

at the request of their sales department.

The results lived up to all expectations. With NEO-CEBITATE in the emulsion, development of maximum cure color was assured. The color held longer at the point of sale, the meat had greater eye appeal, and there was a considerable gain in shelf-life. Furthermore, Krey's production people found that NEO-CEBITATE permitted a reduction in processing time, required no special equipment, and was easily adapted to their own procedures.

NEO-CEBITATE and NEO-CEBICURE are the Merck forms of sodium isoascorbate and isoascorbic acid especially developed for the meat industry. They offer all the curing

benefits of sodium ascorbate and ascorbic acid yet cost up to 25% less to use. These new ascorbates are M.I.D. approved for curing all beef and pork products, including cooked sausage, bacon, ham, corned beef, pickled pigs feet and sliced meats.

Merck supplies NEO-CEBITATE and NEO-CEBICURE in convenient avoidupois packages, shipped with transportation prepaid from strategically located stock points. *For free literature and samples, contact your local Merck representative or write directly to Department NP-412.*

MERCK & CO., INC., Rahway, New Jersey

*NEO-CEBITATE and NEO-CEBICURE are the trademarks of Merck & Co., Inc. for its brands of sodium isoascorbate and isoascorbic acid.

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CONTINUOUS STUFFING WITH THE NEW GLOBE-BECKER

VACUUM CONTROLLED STUFFING MACHINE

THE GLOBE-BECKER

NEW VACUUM CONTROLLED CONTINUOUS STUFFING MACHINE

This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture. Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.

Advantages:

1. Continuous operation at the globe
2. No need for stoppage of the machine
3. No need for stoppage of the machine
4. No need for stoppage of the machine
5. No need for stoppage of the machine
6. No need for stoppage of the machine
7. No need for stoppage of the machine
8. No need for stoppage of the machine

The GLOBE Company 4000 SO. PRINCETON AVE. CHICAGO 9, ILLINOIS

*Send for this
Free Catalog
Today!*

WITH THESE ADVANTAGES:

- ★ Fast, Continuous Operation
- ★ Air-free Product with Controlled Vacuum
- ★ Product Improvement
- ★ Ease of Cleaning
- ★ Economy of Operation and Maintenance
- ★ Complete Safety
- ★ Easy Installation

This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture. Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.



THIS MACHINE CAN BE SEEN AT NIMPA-CHICAGO

THE GLOBE COMPANY

4000 S. PRINCETON AVE., CHICAGO 9, ILLINOIS

*Read and pass along
to Bacon Dept.*

EMHART BACON LINE CUTS COST UP TO 32%

A leading packer (name on request), after a year of evaluation, reports that output on the Emhart Bacon Line averages 200 lbs. per hour per operator — as compared to 135 lbs. to 145 lbs. per hour per operator on conventional lines. These figures are based on the over-all operation.

Net saving in the cost of slicing, shingling, tray loading, weight correcting and folding trays is 27 to 32%!

That is just part of the story. In addition to improving general efficiency, the Emhart unit minimizes giveaway. On the basis of 20 slices per lb., giveaway can be held to as low as .133 of an oz. per lb. The published industry average is .20 to .39 of an oz. per lb.

A bonus in giveaway reduction of 33½ to 66%.

There's more to the "revolution" in bacon profits introduced by the Emhart Bacon Line. For more information write for our folder, "TAKE THE PROFIT SQUEEZE OUT OF YOUR BACON LINE." Better yet, ask to see one of our representatives.

This is something!

Look at this! →

SEE US AT NIMPA, BOOTH 118-120,
PALMER HOUSE, CHICAGO



EMHART MFG. CO.

STANDARD-KNAPP DIVISION

PORTLAND, CONNECTICUT

Unit integrates slicing, shingling, tray loading, weighing, weight correction and tray folding.



1. Unit slices bacon into shingled groups, automatically spaces and feeds them onto trays.

2. Visually indicates weight correction to an accuracy of $\frac{1}{3}$ of a slice.

3. Packages of correct weight are delivered to the flap folding station.



Grind the nub when you sharpen the knife and maintain accurate clearance between knife and bowl.



J BOSS CHOP-CUT

"the sausage meat cutter that can't throw knives"

Increases capacity in relation to bowl size, power demand, and time cycle. Produces tender, juicy sausage of high moisture content and higher profit potential.

BOSS J CHOP CUT

— See it soon . . . and make your own comparison with other machines offered for the same type of work. (We will furnish a list of satisfied users . . . many in your own area.)

WE PREDICT

that you will evolve a whole new set of standards for the preparation of your sausage emulsions.

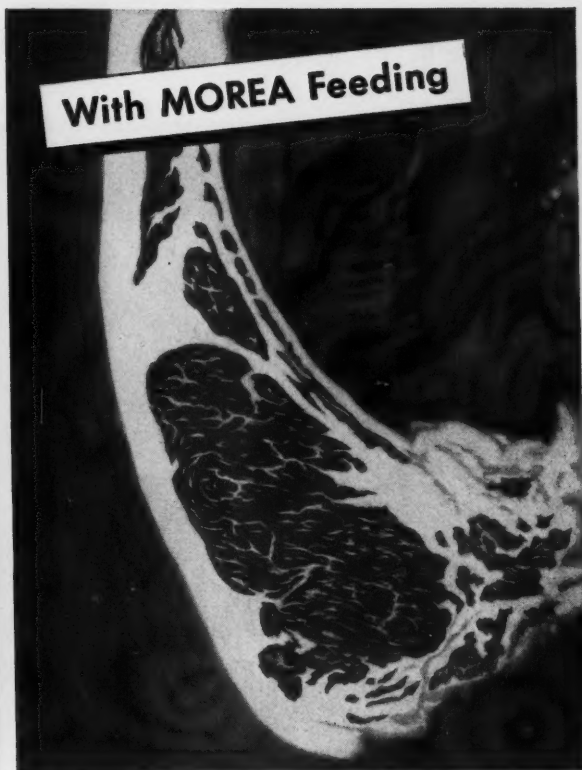
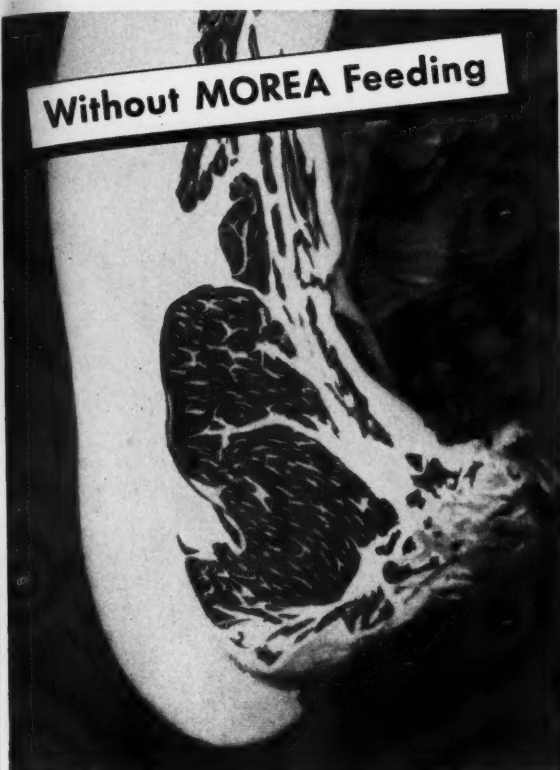
WE PREDICT

that you will buy the cutter that "can't throw knives."

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

1. Fresh whole chunk or sliced frozen meat processed.
2. Heavier construction adds stamina.
3. Higher speeds increase capacity.
4. Bowl revolution counter increases product uniformity.
5. Extremely low temperature rise imparted.
6. Stainless steel knives.
7. Patented design prohibits "throwing" of knives.
8. Integral nub maintains accurate knife-bowl clearance.
9. Size 56 provides 8 knives, 350# capacity — 50 H.P. motor.
10. Size 70 provides 12 knives, 700# capacity — 100 H.P. motor.
11. BOSS unloader empties bowl in 30 seconds.
12. Prompt shipment.
13. Chop-Cut machines of earlier manufacture may be converted.





These two cuts of prime beef are from sister animals. Beef at the left is from an animal fed a conventional ration, showing well-marbled meat but also much waste cover fat. At right, beef from an animal fed on a MOREA Liquid Feed program has considerably better marbling and a minimum of waste cover fat.

MOREA® Liquid Feed produces quality meat with less fat!

There's something new in the beef and lamb business! It's MOREA, the modern liquid feed that pays off for the packer as well as the feeder, by producing meat that grades better with less waste fat.

What is MOREA Liquid Feed? It's a patented feed supplement which permits the feeding of larger amounts of roughages and smaller amounts of grain than usual. MOREA contains urea nitrogen, ethanol, phosphoric acid and trace minerals. Thousands of cattle and lambs have been fed to top finish on a MOREA program.

Here's how liquid MOREA Feed Supplement works: In the rumen of a beef animal or lamb, feed is digested by billions of micro-organisms and protozoa. MOREA provides these micro-organisms with the exact elements they need to build protein and carbohydrates, to digest high-cellulose roughage, and to carry on

processes that give ruminants top nutrition for economical weight gains. MOREA is the modern supplement for ruminants—everything in MOREA is a needed nutrient.

But far more important to the packer, liquid MOREA Feed Supplement aims the whole digestive process toward producing top quality meat. More protein is formed, and white fat is deposited as marbling in the tissues, rather than in wasty cover fat. The result is that animals

reach "market finish" faster. When the carcasses are cut, marbling is excellent and meat is firm, flavorful and tender. The dressing percentage per carcass is higher.

Cattle and lambs finished for market on MOREA feed programs, have consistently shown up well in the packing house. For more information on the advantages of MOREA-fed meat, write to the nearest address below.

MOREA is a registered trademark of Feed Service Corp.



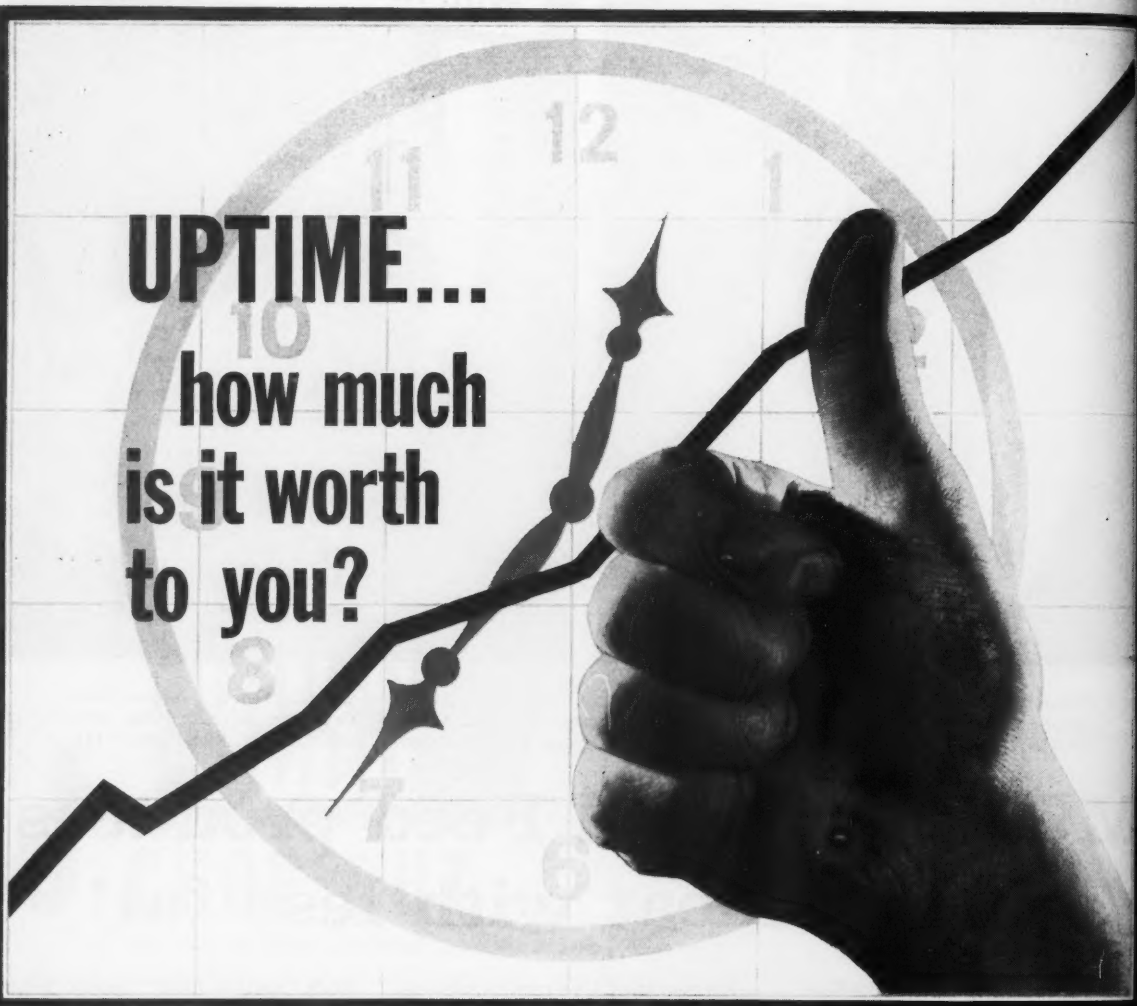
U. S. INDUSTRIAL CHEMICALS CO., New York 16, N. Y.
DIVISION OF NATIONAL DISTILLERS AND CHEMICAL CORP.

FEED SERVICE CORPORATION, Crete, Nebraska



PACKING

UPTIME...
how much
is it worth
to you?



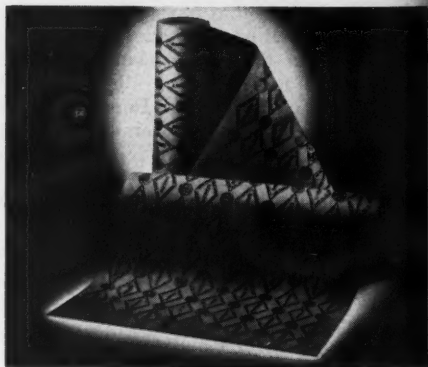
These days, everyone talks about *downtime costs*. Few consider how much *uptime is worth*—the great majority of time when production runs smoothly. How much is uptime worth to *you*, each hour? \$100—\$200—\$300?

And how much are you willing to spend each hour for a packing that will help keep your pumps and flow lines maintenance free? 1¢—2¢—5¢?

That's the kind of money involved when you use a packing like U. S. Rainbow®—first in red sheet packing. Each extra hour of production uptime means hundreds of dollars in production, yet those same extra hours of packing uptime can be had for just pennies... the difference in cost between a quality packing like U. S. Rainbow and ordinary packings.

Rainbow is designed to pack flanges or other parallel surfaces against hot or cold water, air, saturated steam (up to 150 lbs.) and many other hydraulic conditions—and to pack them for longer hours of *uptime*.

U. S. Rainbow is one of a complete line of quality industrial packings available at your local "U. S." Distributor, or by writing us at Rockefeller Center, N. Y. 20, N. Y. In Canada, Dominion Rubber Co., Ltd.



Mechanical Goods Division

United States Rubber

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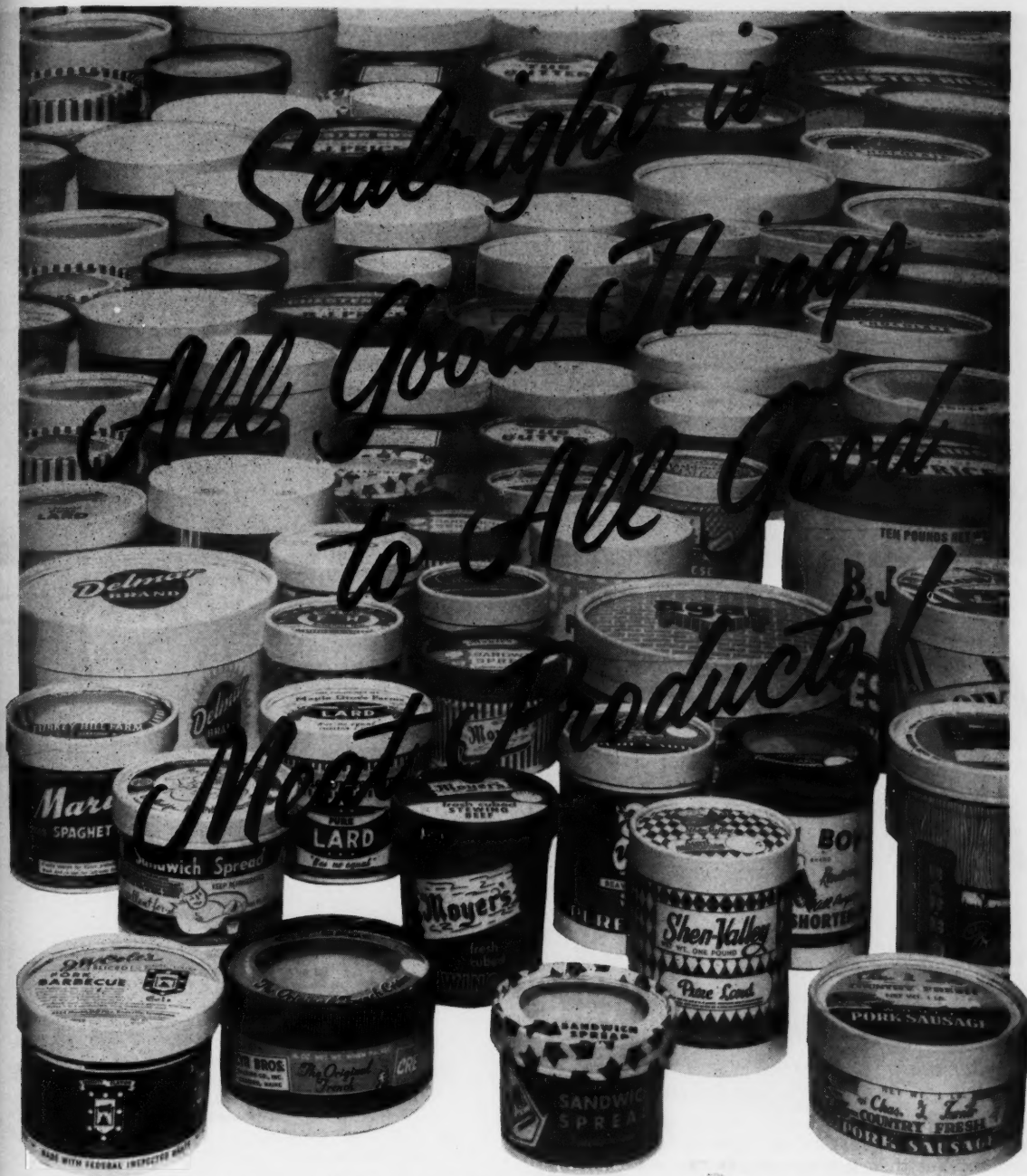
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business will grow with you.

... the new plant is the fulfillment
of a long-held desire for a more modern,
efficient, and complete facility to
produce cellulose casing.

... the new plant has been built to meet the
demand for a more modern, efficient,
and complete facility to produce cellulose casing.

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 containers means extra *dividends* through more attractive—more profitable packaging.



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 Send me my Test Kit of NEW "Flavor-Guard" Meat Packaging Ideas.

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CITY _____ ZONE _____ STATE _____

Just out! The newest in pickups!

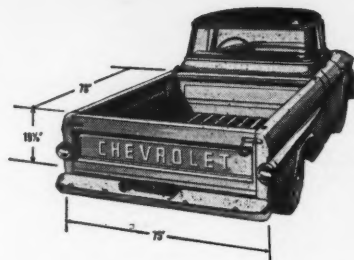


NEW FLEETSIDE BY CHEVROLET

Here's the new sweetheart of the Task-Force fleet, Chevrolet's new Fleetside pickup! No truck has ever been better to look at . . . or better for your business.

Long, sweeping lines, graceful body contours . . . new truck appearance that's fleet, dashing and completely modern! Yet there's even more to the new Chevrolet Fleetside than the striking beauty that first meets your eye. There's *size*, for instance: extra room inside to pack many additional cubic feet of payload. And with double-walled lower side panels, durable hardwood floor, and solidly constructed full-width tailgate, the new Fleetside is the toughest of pickup bodies, too! A new adjustable latch keeps graintight tailgate free from rattles.

Here's a new high in hard-working utility, matched by new styling that makes you stand out on any street. See the new Fleetside at your Chevrolet dealer's now! . . . Chevrolet Division of General Motors, Detroit 2, Michigan.



More load space than any other comparable low-priced pickup. In lengths of either 78 inches or 98* inches and a full six feet in width, this new body actually provides 50% more cubic capacity than the conventional pickup box!

**Optional at extra cost.*

Plenty of work-whipping hustle and muscle. Your choice of two great engines—standard 145-h.p. Thriftmaster 6 or optional at extra cost 160-h.p. Trademaster V8. And truck-engineered chassis components will take all the abuse your most bruising hauls can give them!



CHEVROLET TASK • FORCE TRUCKS

ATMOS modern

air conditioned smokehouses

...the profitable answer for your meat problems!

No matter what you pay for an ATMOS custom-built, air conditioned smokehouse — it's **GUARANTEED** that your investment will be returned within one year or less!



ATMOS means **SAVINGS** on **SHRINKAGE...LABOR...TIME**

ATMOS air conditioned smokehouses are so scientifically designed, engineered and built for service that you can always count on uniform color, less shrinkage, bigger yields, minimum maintenance and real operating economy.

ATMOS Has More Built-in Features!

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- Panel Joints . . . Sealed with Sponge Rubber Gaskets!
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Corporation

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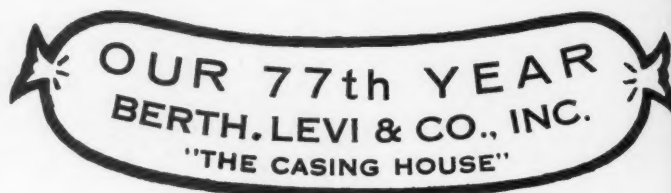
At Absolutely No Obligation . . . ATMOS will make a thorough survey of your smokehouse needs. Call or write today — Make it pay the ATMOS way!

All inquiries from outside the U. S. should be addressed to appropriate representative —

- Canadian Inquiries to: McGruer, Fortier, Myers, Ltd., 1971 Tansley St., Montreal, Canada (La 5-2584)
- European Inquiries to: Mittelhauser & Walter, Hamburg 4, W. Germany
- South, Central and Latin American Inquiries to: Griffith Laboratories S. A., Apartado, #1832, Monterrey, N. L. Mexico

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TO ALL
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to greet you at our plant during the
NIMPA Convention. Friends old and
new are very welcome.



**3944 SOUTH HAMILTON AVENUE
CHICAGO, ILLINOIS**

Pete the Packer

<p>... and in conclusion let me say: treat your meats with the best today— the pure ascorbic acid way.</p>	<p>That's right. And right here I repeat: Ascorbic's best to treat your meat.</p>	<p>I'll take Pete's word. He found the key To greater sales. Boy, that's for me!</p>	<p>THE PUNCH LINE</p> <p>Protect that appetizing red color of your franks, luncheon meats, hams, bacon, corned beef with pure, low cost l-ascorbic acid from Roche.</p> <p>VITAMIN DIVISION Hoffmann-La Roche Inc. NUTLEY 10, NEW JERSEY</p>
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**MEAT
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Through chemical research and experience, TRI-STATE has achieved a meat binder that is quality controlled. It's a perfect binder in wieners, bologna, loaves and other meat products; absorbs meat juices and water completely and uniformly; and, in addition, promotes wholesomeness and adds food value. TRI-STATE'S process has been accepted widely in a highly competitive market where the demand for top quality and constant customer satisfaction is of utmost importance. In addition, TRI-STATE also gives that eye-appealing appearance and longer shelf life to your products. When the public can *rely* on a product . . . they *buy* a product!

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MARKET CREATE MANY
PERPLEXITIES . . .

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BECAUSE YOUR PRODUCTS ARE NOT
GETTING YOU A FAIR SHARE OF SALES
OR BECAUSE OUTSIDE COMPETITION IS
OUT-DOING YOU IN MERCHANDISING?

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AND WONDERING WHERE TO LOOK
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THE ENCOURAGING NEW IDEAS WHICH
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WE SELL MORE than superb printing. We produce packaging with vigorous sales-promotional POWER which stirs shoppers into buying ACTION!

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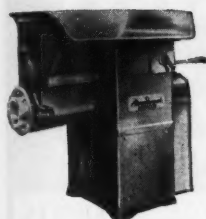
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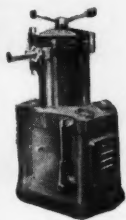
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MATADOR STUFFER and the LINKING and PORTIONING MACHINE



MATADOR SENIOR & JUNIOR GRINDERS

Large pitch feeder for continuous rapid grind. Has famous Matador principle of coarse and fine in one operation. Capacity up to 8000 lbs. per hour.



MATADOR HYDRAULIC STUFFERS

A self-contained unit in 65 lb., 100 lb. and 150 lb. capacity. Optional with linking attachment, hand operated or fully automatic.



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CUTS STEW MEATS . . . FAT BACKS . . . SPECIALTIES . . . BEEF . . . LAMB . . . VEAL . . . CHICKEN AND OTHER FOODS . . . in uniform cubes of desired size.

MATADOR MODERN STUFFER

AVAILABLE IN 220 LBS. AND 450 LBS. SIZES

Cover can be quickly lifted for fast reloading.

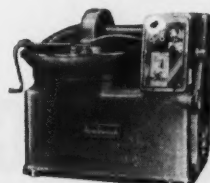
Safety ring can easily be removed and piston lifted by built-in hoist for quick cleaning.

The most sanitary and time saving stuffer on the market. A perfect combination with the MATADOR Linking and Portioning Machine shown below.



MATADOR JUNIOR GRINDERS

Produces unequaled quality, cool grind. Includes famous Matador principle of coarse and fine in one operation. Capacity up to 3000 lbs. per hour.



MATADOR SILENT CUTTERS

Advanced modern design with many exclusive safety and sanitary features. In 100 lb., 150 lb., 300 lb. and 550 lb. sizes. Self-emptying attachment optional.



MATADOR PORTABLE ROTARY MIXERS

Mixing bowls mounted on wheels . . . can be moved to any part of the plant . . . at the same time substitutes for hand trucks. In three different sizes.

"LINKS 170 PER MINUTE"

(fastest unit on the market)

The Matador Portable Linking and Portioning Attachment shown above connected with Stuffer ready for operation.

Can be attached to any standard Stuffer. Fully automatic . . . hydraulic operation. No gears to wear or break. Compact and Portable. Corrosion Resistant Material . . . Easy to Clean.

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The Manufactured Casing That is a Natural

Truly a Sausage Casing That Gives Your Product
 Finest Flavor, as Only Animal Tissue Can Provide, Plus

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LOWEST COST

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SAW, WASH or SHROUD

35% FASTER

with

LEFIELL

Floor Mounted
**ELEVATING
 PLATFORM**



Descends with speed of sawing

Designed for sawing with single rail system, or washing and shrouding with all systems. The Le Fiell Floor Mounted Elevating Platform quickly pays for itself by cutting production time and worker-fatigue. Self-supporting unit is easily mounted to floor, requiring minimum head room. Connects to plant air line. Platform lifts to 52" in six seconds, ascending and descending on ball bearing wheels. Down speed can be adjusted to operator's requirements. Auxiliary Pull Chain allows quick descent when desired. Standard size Le Fiell non-slip platform is 33" x 42". (Other platform sizes can be supplied). Regularly finished galvanized. (Exposed surfaces are available in stainless steel for easier cleaning). Top quality materials for heavy-duty service. Guaranteed performance.

**For washing and shrouding, platform is supplied without swinging saw bracket.*

Write for full information

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MEAT INDUSTRY-EQUIPMENT

A penny saved
is a dollar earned



Can you increase
your sausage
sales
100,000 pounds
a month?

That's a lot of extra production—perhaps more than your plant could handle. But, at current operating margins, that's how much you'd have to increase your sales in order to boost your monthly net by \$1,000.

Your interest is in bankable profits . . . One midwestern sausage producer, with a Food Management engineer, increased his profits with Cost Controls & Departmental P & L's. He faced the impossible task of increasing sales beyond plant capacity to increase his net return. Food Management increased it for him by cutting his costs.

Fully experienced in every phase of packing plant operation and management. Food Management is equipped to help you. If you want 100-cent dollar *savings* flowing into the till, your operation should be profit planned by

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NIMPA Convention, Chicago, April 18-22.



GET THE JUMP ON YOUR COMPETITION:

enjoy better looking... better tasting...
... better selling products.

... with a JULIAN smokehouse, of course!

It takes no great analysis of today's economic picture to discover that the competitive squeeze is getting tighter, day-by-day. And to escape this vise-like pinch, you must look for and discover new ways to speed up your smokehouse operation... produce better looking and better tasting products... all in less time and for less cost. A large order? Perhaps, but these specifications are naturally applicable to every JULIAN smokehouse. And with JULIAN's custom-designed service—from drawing board to operative installation—you, too, can be among the forward-thinking packers who enjoy and profit from their JULIAN smokehouse! Write for details, today.

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West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1
Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada

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· WEST VIRGINIA SMOKED HAM
· CANNED HAMS and PICNICS

Let us work with you...
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EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

MODEL K ☆ LATEST IMPROVEMENT

Especially designed to twist sheep casing wieners and large diameter hog casing wieners. With or without cutoff device.



See page H/Fa

"FAMCO" AUTOMATIC SAUSAGE LINKER

See in Booth #57 at NIMPA Convention.

Speed up your sausage production...

16,000 LINKS PER HOUR WITH "FAMCO"!

The "FAMCO" automatic sausage linker links up to 1400 lbs. of sausage per hour... and every hour! Easy to handle, operate and maintain. Many built-in economies. "FAMCO" is now available with cutter for cutting links. Write for details.

CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of 1/4"	3 1/2" length—18,000 links per hour
any dia. from 3/8" to 1 1/8" in natural casings.	4" length—15,360 links per hour
	5" length—12,480 links per hour
	6" length—10,560 links per hour

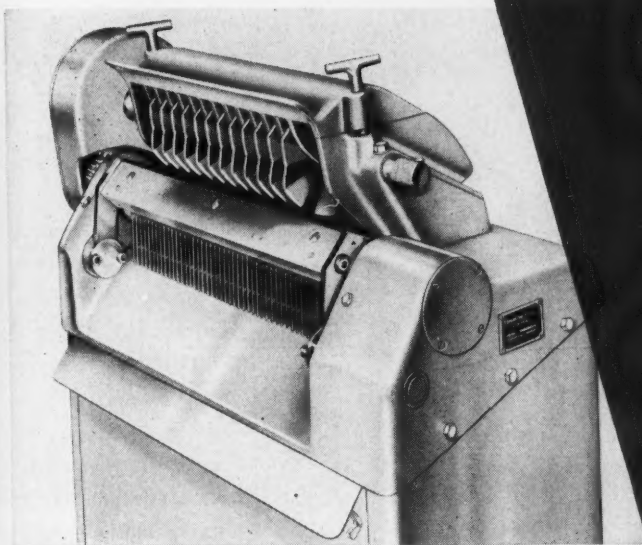
"FAMCO" AUTOMATIC SAUSAGE LINKER MACHINE

DIV. OF ALLEN GAUGE & TOOL CO.

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It's *NEW!*

TOWNSEND MODEL 30A AUTOMATIC FEEDER *and Slasher*



Write today for additional details.

*And ask about the Townsend Bacon Skinner and the
Townsend Membrane Removal Machine for beef.*

Townsend

ENGINEERING COMPANY

2421 Hubbell Avenue, Des Moines, Iowa



See Page G/To

THIS NEW ATTACHMENT for the Townsend Model 35A Pork-Cut Skinner enables you to do a faster, more efficient job of slashing jowls for Government inspection, and also speeds-up the skinning of all pork trimmings such as plates, belly strips, fatbacks, etc. Just check the many advantages:

Easier operation

Operator simply drops the pork cut into feeding trough, which in turn automatically feeds the cut into skinning blade. No skilled labor necessary. Less effort is required than before.

Faster operation

The automatic feeding mechanism permits the Model 35A Pork-Cut Skinner to be speeded-up, so that more cuts are skinned per hour.

More complete skinning

Since the pork cuts are slashed by the slashing blades, the cut is made more flexible. This permits it to flatten out for better and more complete skinning.

Easier inspection of jowls

The slashes make inspection of all cuts easier. This is especially important in connection with Government inspection of jowls. The same operator who now does the skinning of jowls also produces a slashed jowl, all in one faster operation.

Versatility

In addition to the uses mentioned above, it is ideal for use in combination with the Townsend Liver Loaf Fat Attachment. It then enables you to speed up production of the sheets of fat for use in covering liver loaf.

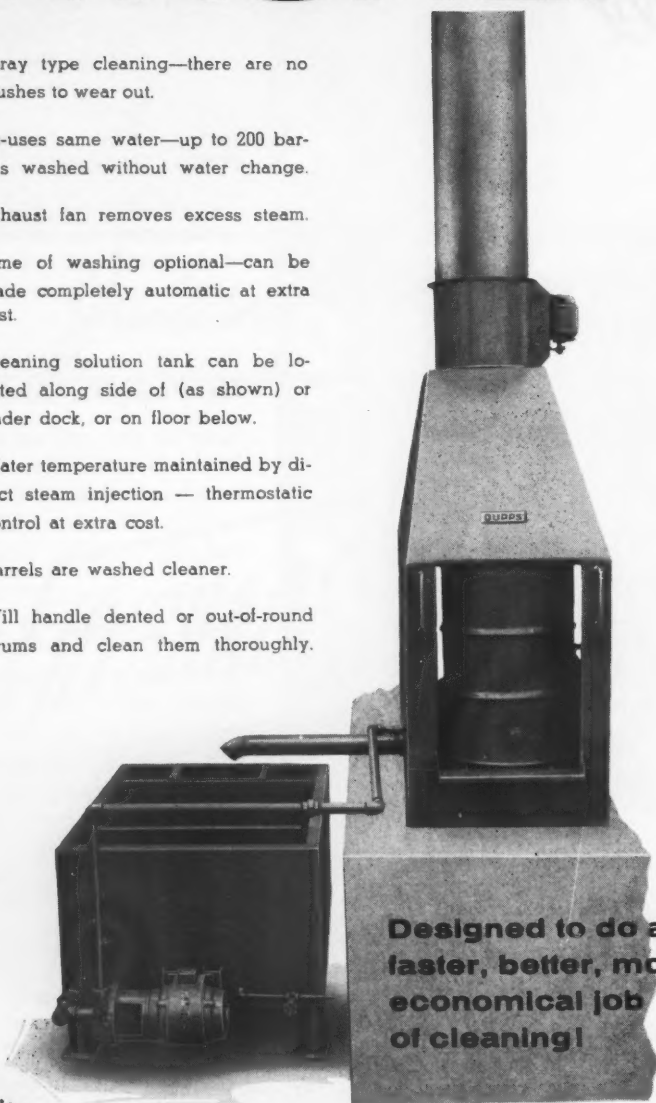
DUPPS

JET ACTION

NO BRUSHES

BARREL WASHER

- Spray type cleaning—there are no brushes to wear out.
- Re-uses same water—up to 200 barrels washed without water change.
- Exhaust fan removes excess steam.
- Time of washing optional—can be made completely automatic at extra cost.
- Cleaning solution tank can be located along side of (as shown) or under dock, or on floor below.
- Water temperature maintained by direct steam injection — thermostatic control at extra cost.
- Barrels are washed cleaner.
- Will handle dented or out-of-round drums and clean them thoroughly.



**Designed to do a
faster, better, more
economical job
of cleaning!**

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THE DUPPS CO.

GERMANTOWN, OHIO

flavor

*makes
the
difference*

... after the product leaves the display case, Sure, Mr. & Mrs. America want fine packaging and good value—but the big reason they buy your product again and again is *FLAVOR*. So, be sure you give them what they want, the finest flavor possible. Custom flavor technicians will prepare the formula best suited to your market—and will guard it for your exclusive use. Moreover, Custom formulas will improve appearance and shelf-life, and help produce greater yields. Let your Custom Field Man show you how to capture your market—for good—with a Custom Flavor Formula.



Custom

FOOD PRODUCTS, INC.

701 N. Western Avenue
Chicago 11, Illinois

Dept. NP-4-58



More and more people in the Meat Industry are finding it pays to use Morton '999' Salt

Men who try high purity Morton '999' Salt for sausage making, curing or canning, are always glad they did. For they find '999' offers many advantages you can't get from any other kind of salt.

'999' quality never varies. Morton '999' Salt insures uniform flavor and quality. It is always 99.9% clean, pure sodium chloride, exceptionally low in the objectionable trace metals copper and iron. Morton '999' is entirely free from bitter calcium and magnesium compounds that can spoil flavor or cause "spot" color defects.

Unlike some salt, the high quality of Morton '999' never varies from shipment to shipment, whether you buy it in bags or bulk.

It costs nothing to find out more about '999'.

Regardless of the uses you have for high-purity salt, regardless of the kind of salt you may now be using, it will pay you to find out why more and more men in the Meat Industry are switching to Morton '999'. To obtain the name of a meat processor or sausage maker near you who has changed to '999' Salt, write or wire:

MORTON SALT COMPANY

INDUSTRIAL DIVISION

Dept. NP 4-58 120 So. La Salle Street,
Chicago 3, Illinois





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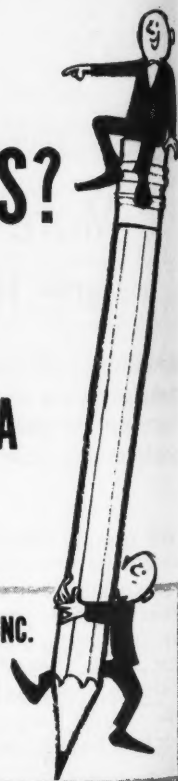
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puts them on
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You can sell *patties* to twice as many customers as you can ordinary cuts; to restaurants and meat markets both big and small. By increasing your volume, you'll increase your profits, too. Hollymatic molds precisely-portioned patties, moves them 2-3-4 or 5 feet away, "counts" them out in units of 1, 2, 3, 4, 5, 6, 8 or 10 . . . and stacks them, each patty on a square of white Holly paper. Find out how Hollymatic can speed up your operation and boost your profits. Write for new folder.



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- Lamb Choppies
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See Page G/Ho

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1958

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Mepaco

BOILED HAM FORMER

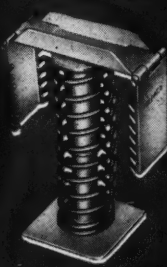
with sandwich-shape molds in — **3** SIZES!

Three molds, one each in size: $3\frac{7}{8}'' \times 3\frac{7}{8}'' \times 24''$; $4'' \times 4'' \times 24''$; $4\frac{1}{2}'' \times 4\frac{1}{2}'' \times 24''$ will accommodate small to large hams. Any size may be filled to capacity with scraps or trimmings, and yield a compact, firm square ham without air or jelly pockets. Location of fat is controlled; it is impossible for ham to change position in the mold. Cooking time is faster; there is less shrinkage, and uniform slice yield is 5% higher.

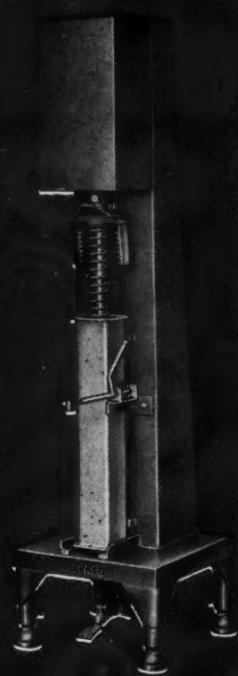


A Mepaco mold of appropriate size is positioned on the loading horn. A seamed and fattened ham is placed in forming chamber with fat located as desired. Press a valve and ham is squared instantly. Press a lever and the squared ham is forced into mold. Release a clamp and mold is removed from horn. The complete operation requires less than 30 seconds.

Mepaco Sandwich-Shape Ham Mold
Available in three sizes as listed above.



Mepaco Mold Cover Press
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THE NATIONAL PROVISIONER, APRIL 12, 1958

News and Views

THE NATIONAL

PROVISIONER

VOL. 138 No. 15

APRIL 12, 1958

An Odd Recession

There is good reason for the confusion that appears to exist in Congress and elsewhere on the question of how to deal with the current recession. While a number of the business indexes, such as employment, consumer income and spending, industrial production and new construction, show that economic activity has slackened somewhat from the hectic pace of recent years, the relative stability of consumer prices does not indicate that the public has closed or is even pinching its pocketbook very much.

While meat is in smaller supply than in some recent periods, total production is still large enough so that any marked tightening of consumer expenditures would probably have a significant effect pricewise—a development which has not occurred.

One of the dangers inherent in the present situation is that the federal government will, in attempting to alleviate the recession, nudge the economy into a resumption of the inflationary movement. Thus, while the hardships now being suffered by some segments of labor and business might be relieved, the country as a whole might be placed in much greater danger in the future.

Responsible members of the business community should certainly urge Congress and the Administration to go slow in experimenting with doubtful palliatives such as tax cuts and make-work projects.

Wringing some of the water out of the U. S. economy is a painful process, but it is necessary from time to time. The present situation is scarcely one that calls for getting out the injection pump to repair a dehydrated condition that doesn't exist.

Two Outside speakers will address the management problem clinic to be conducted by the National Association of Hotel and Restaurant Meat Purveyors on Saturday and Sunday, April 19-20, at the Blackstone Hotel, Chicago. "Building an Effective Management Team" will be the subject of Dr. Robert N. McMurry of McMurry, Hamstra & Co., Chicago management consulting firm. One of Dr. McMurry's major activities consists of counseling management on problems of executive recruitment, placement, appraisal and development. "Motivation—How to get your salesmen to listen to you, cooperate with you and sell for you" will be discussed by Dr. Kenneth B. Haas, chairman of the department of marketing, Loyola University, Chicago. Dr. Haas is the author of a number of books on selling and has conducted many sales clinics. Several members of the association also will address the problem clinic. Among these will be Lloyd Hatoff, sales manager of Oakland Meat Co., Chicago, who will speak on sales, and George Shenson of H. Shenson Meat Co., San Francisco, who will participate in a panel discussion dealing with credit. Serving as chairman of the management problem clinic is Sam S. Stein, president of Grill Meats, Inc., Sandusky, O.

Presidents Of state cattlemen's associations from nine western states, meeting in San Francisco last week, urged Congress and the Tariff Commission to revise old import duty rates and import quotas on cattle and fresh, canned and processed beef to a more realistic basis that will preserve the American market for American producers. The state leaders reiterated the resolution on imports of cattle and beef passed at the January convention of the American National Cattlemen's Association. The American National was asked to take immediate action to have the USDA develop and release monthly to the industry the number of cattle and tonnage of beef products shipped into this country, by country of origin and point of destination. The national association also was asked to explore the possibility of making Section 32 funds available to local school boards throughout the nation for the purchase of beef products from local suppliers for school lunch programs.

"Buy," Replied President Eisenhower this week when asked at his news conference what people should do to combat the recession. "Once America just buys the things it wants, our people, our manufacturers, will be busy making those things," the President noted. Mr. Eisenhower said that he sees no need for a decision on tax reduction at this time. The latest economic figures, including those on unemployment, give indication that the economy will be on the upgrade one of these days, he asserted. The government announced this week that unemployment increased by 25,000 to 5,198,000 in March, and employment rose by 323,000 at the same time to a total of 62,311,000. The March report indicates a "slowing up" of the business recession, the President said.

The American Menu is not giving ground in the face of the recession, according to John P. Jurgatis, vice president of Swift & Company, Chicago. "The food industry has every reason to regard the present and future with a great deal of optimism," he said recently in Little Rock. "Despite the fact that there has been talk about the business slump, most people are still buying the same grades of meat and other food that they bought when trade was at a higher rate. It is our opinion that they may be willing to postpone the purchase of other items, but they are reluctant to change the eating habits they have acquired in the past few years."



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ELMER KONCEL



W. L. MEDFORD

NIMPA to Start Coverage of M

'Help Yourself' to Improved Sales and Hide Results

ANOTHER step toward covering all plant operations in its service program for members will be taken by the National Independent Meat Packers Association at the organization's seventeenth annual meeting on Saturday through Tuesday, April 19-22, at the Palmer House, Chicago.

Newest project to be embarked upon by NIMPA is an advertising program that makes available outdoor and point-of-sale material of a quality hitherto beyond the reach of the average, independent packer. The advertising program, which has been explained in part at NIMPA regional meetings during the year, will be launched officially during the Saturday afternoon session.

Also to be unveiled officially at the NIMPA convention is an industry-wide endeavor to do something about the hide problems that confront all segments dealing with this important by-product. Some specific recommendations for a common, unified attack on these problems will be presented at the Monday morning session.

SAUSAGE: NIMPA's growing interest in the area of meat technology and research also will be reflected at the Monday afternoon session, which will be devoted entirely to sausage. Dr. Roy E. Morse, food technology department, Rutgers University, will preside over this session. Six specialists will discuss latest developments not only in scientific and technical fields but also in merchandising and marketing of sausage products.

Other sessions will present new ideas in areas where NIMPA already has made substantial contributions—sales training, industrial relations and accounting. Copies of the NIMPA Accounting Conference surveys on No. 1 sliced bacon, frankfurters, hams and beef will be given to each person attending the accounting session on Tuesday morning.

REGIONAL: Although no general convention sessions are scheduled for Sunday, there will be separate, regional meetings of NIMPA's five geographical divisions at 2 p.m. Sunday, and the Central Council of State Meat Packers Associations will meet at 3 p.m. The latter meeting offers the one opportunity of the year for officers and members of state associations from all parts of the United States to get together for a discussion of mutual problems. Meat packers in states where associations do not now exist also are invited to attend and learn how to organize and develop their own state groups.

Big, social event of the four-day convention will be the annual cocktail party, reception and dance from 5:30 to 7:30 p.m. Monday in the Grand Ballroom of the hotel.

EXHIBITS: An outstanding array of new services, supplies and equipment will be displayed in the exhibition hall, which will open at noon on Saturday and remain open during periods when the convention is not in session. (See page 44 for listing of exhibitors and page 45 for firms that will maintain hospitality rooms.) The Tanners' Hide Bureau of New York City also will have an educational hide exhibit in the Grand Ballroom foyer.

The NIMPA board of directors has scheduled two meetings in conjunction with the convention. The first will be an all-day business meeting on Friday, April 18, and the second will be an installation banquet at 7:30 p.m. Sunday, at which time incumbent officers and directors will meet with new officers and directors to provide continuity of administration.

"Help Yourself" will be the theme running throughout the convention, which has been designated "Operation Bootstrap" in recognition of the fact that the collaborative and cooperative efforts of its own members are what enables NIMPA to help them toward a better profit position.

OPENING: The annual meeting will open at 9 a.m. Saturday in the Grand Ballroom. Chris E. Finkbeiner, president and chairman of the board, will give an address of welcome and the president's report. Next will be the introduction of new NIMPA officers and reports by regional vice presidents.

The regional vice presidents are: Eastern division, (incumbent) Carl H. Pieper, Oswald & Hess Co., Pittsburgh, and (newly-elected) John Krauss, John Krauss, Inc., Jamaica, N. Y.; Central, Alan J. Braun, The Braun Brothers Packing Co., Troy, O.; Midwestern, E. W. Olszewski, American Packing Co., St. Louis; Southern, (incumbent) J. J. Swick, Copeland Sausage Co., Alachua,

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'Help Yourself' to Better Employe Relations, Sausage Business and Cost Information



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FRED SHARPE



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E. OLSZEWSKI

Fla., and (newly-elected) R. L. Redfearn, Pioneer Provision Co., Atlanta, Ga.; Southwestern, (incumbent) John O. Vaughn, Oklahoma Packing Co., Oklahoma City, and (newly-elected) D. J. Twedell, Houston Packing Co., Houston.

Concluding the business session will be the treasurer's report by William L. Medford, Medford's, Inc., Chester, Pa., general counsel's report by Edwin H. Pewett, Weaver & Glassie, Washington, D. C., and executive secretary's report by John A. Killick, Washington, D. C. The first "Help Yourself" session then will open in the Red Lacquer Room, where all the meetings will take place unless otherwise specified. The complete program follows:

SATURDAY, APRIL 19—HELP YOURSELF: To more Sales—NIMPA's new sales training program will be outlined at 11:05 a.m. by Fred Sharpe, the association's director of sales training, who also will conduct a sales training clinic at 2 p.m. The NIMPA advertising program will be presented at 3 p.m. by C. E. Fessel of Fessel/Siegfriedt, Inc., Louisville, who first addressed the association at the 1957 convention and since has appeared at most of the regional meetings.

SUNDAY, APRIL 20—Regional meetings of the Eastern, Central, Midwestern, Southern and Southwestern divisions are scheduled for 2 p.m. on the Club Floor in Rooms, 14, 16, 15, 18 and 17, respectively. The Central Council of State Meat Packers Associations will meet at 3 p.m. in Room 14, Club Floor. Packers in nearly half the states of the U. S., from Maine to Florida and Virginia to Washington, now have formed their own state associations, many of them with the assistance of NIMPA. Other such groups are being considered.

MONDAY, APRIL 21—HELP YOURSELF: To Better Employe Relations—D. J. Twedell of Houston Packing Co., Houston, Tex., chairman of the NIMPA industrial relations committee, will preside over this session, beginning at 9 a.m. Topics and speakers will be: "Your Worker and You," Elmer Koncel, The Klarer Co., Louisville; "Labor Demands for '58," James Gilker, labor consultant to meat packing management, and "Hiring Tests for Salesmen and Supervisors," James A. Burdette, Arbogast and Bastian Co., Allentown, Pa.

HELP YOURSELF: To save your "HIDES"—Presiding over this session, beginning at 10:45 a.m. Monday, will be Lloyd Needham, Sioux City Dressed Beef, Inc., Sioux City, Ia., chairman of NIMPA's hide committee. The session will mark the official unveiling of an industry-wide effort to do something about the hide problems. "A Uni-

fied Front for Hides and Leather" will be presented by Merle A. Delph, M. A. Delph Co., Inc., Indianapolis, former president of the National Hide Association. Irving R. Glass, executive vice president, Tanners' Council of America, New York City, will discuss "Leather Fights for Your Profit."

HELP YOURSELF: To a Good Sausage Year—Dr. Roy E. Morse, food technology department, Rutgers University, New Brunswick, N. J., will preside over this session, which will begin at 1:30 p.m. Monday. Six specialists in marketing and technical know-how will speak, and there will be two open discussion periods. The topics and speakers will be: "Sausage in Consumer Survey," E. E. Ellies, vice president of marketing, Tee-Pak, Inc., Chicago; "Sausage Manufacturer-Retailer Relations," John Krauss, John Krauss, Inc., Jamaica, N.Y.; "The Technical Man and Sausage," Dr. Walter MacLinn, Rutgers University; "Sausage—What Is It?" F. Warren Tauber, Visking Co., Chicago, division of Union Carbide Corp.; "Water Binding in Sausage," Dr. Fred Deatherage, Ohio State University, Columbus, and "Quality Control and Color of Sausage," H. Ned Draudt, Hygrade Food Products Corp.

The NIMPA reception, cocktail party and dance will be held from 5:30 to 7:30 p.m. Monday in the Grand Ballroom.

TUESDAY, APRIL 22—HELP YOURSELF: To Find Accurate Costs—This final convention session will open at 9:30 a.m., with Cletus P. Elsen of The E. Kahn's Sons Co., Cincinnati, presiding. Elsen is chairman of the NIMPA special cost accounting committee and president of the NIMPA Accounting Conference. An "Analysis of NIMPA Accounting Conference Surveys" will be presented by Franklin Weiland, Weiland Packing Co., Phoenixville, Pa. "The Trade Press Looks at Meat Packer Accounting" will be the subject of Edward R. Swem, vice president and editor of THE NATIONAL PROVISIONER, and H. L. Rothra, managing editor, *Meat Magazine*.

"A Look at the Present and Future in Office Business Machines" then will be presented by representatives of five manufacturers of such equipment. The speakers will include: J. D. Field, Burroughs Corp.; Allen Bibby, International Business Machines Corp.; A. J. Vandenberg, National Cash Register Co.; P. B. Smith, Remington Rand Inc., and C. Gaylor, Underwood Corp. The NIMPA Accounting Conference will hold a business session and election of officers at 12:30 p.m., and the 17th annual meeting of NIMPA will adjourn.

Roster of Exhibitors

Company	Booth Nos.	Company	Booth Nos.
Alfa International Corp.	64	Hoffmann-La Roche, Inc.	45
Allbright-Nell Co., The	9-10	Hollymatic Corporation	121-122
Allied Import & Export Co.	32	Howe Ice Machine Co.	88
Anderson, V. D., Co., The	54	James, E. G. Co.	15-16
Atmos Corp.	25	Julian Engineering Company	85
Automatic Food Shaping Company, Inc.	112	Kentmaster Mfg. Co., Inc.	66
Barliant & Company	97-98	Koch Supplies, Inc.	60-61
Bettcher Industries, Inc.	62-63	Kolloid Mills, Inc.	117
Boxcraft Corp.	31	Le Fiell Company	65
Cannon, H. P., & Son, Inc.	43	Linker Machines, Inc.	79-80
Cashin, Inc.	11-14	Marathon Corp.	67-70
Cincinnati Butchers' Supply Co.	2-5	Mayer, H. J., & Sons Co., Inc.	17
Construction Machinery Co.	114	Merck & Company, Inc.	1
Cryovac Company, The (Div. W. R. Grace & Co.)	105-108	Miller & Miller, Inc.	100-101
Curafos Division, Calgon, Inc.	90	Niagara Bottle Washer Manufacturing Co.	29-30
Dalason Products Mfg. Co.	125	Pure Carbonic Company	86-87
Dippel, C. E. & Co., Inc.	49	Remington Arms Co., Inc.	28
Dohm & Nelke, Inc.	124	Royal Packaging Equipment, Inc.	113
Dupps Company, The	74	Schmidt, C., Co., The	6
Elson-Freeman Co.	48	Seelbach, K. C., Co., Inc.	7-8
Ekco-Alcoa Containers, Inc.	103-104	Smith's, John E., Sons Co.	95-96
Everhot Mfg. Co.	35	Speco, Inc.	71-73
Exact Weight Scale Co., The	109-110	Spiehs, L. C., Co., Inc.	46
Famco Div., Allen Gauge & Tool Company	57	Standard Casing Co., Inc., The	50-51
First Spice Mixing Co., Inc.	52-53	Standard-Knapp Div., Emhart Manufacturing Co.	118-120
Freezer Laboratories, Inc.	44	Stein, Sam., Associates, Inc.	58-59
French Oil Mill Machinery Co.	111	Sweeney Lithograph Co., Inc.	99
Gebhardt Controlled Refrigeration Systems	89	Takamine Laboratory (Div. of Miles Lab., Inc.)	26-27
General Machinery Corp.	102	Tipper Tie, Inc.	115-116
Global Industrial Machinery Corp.	83-84	Townsend Engineering Co.	93-94
Globe Company, The	55-56	U. S. Slicing Machine Co., Inc.	22-24
Great Lakes Stamp & Mfg. Co.	18-21	Wallerstein Company, Inc.	78
Griffith Laboratories, Inc., The	81-82	Zuber, E. F., Engineering & Sales Co.	47
Heller, B., & Co.	91-92		
Hercules Fasteners, Inc.	75-77		

Hours of Exhibits

SATURDAY

12 to 2 p.m.
4 to 7 p.m.

SUNDAY

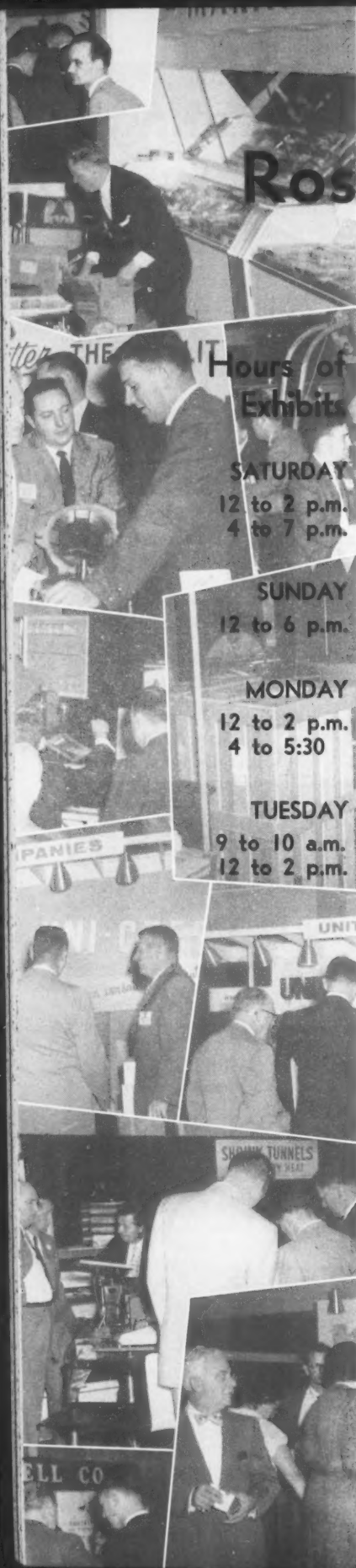
12 to 6 p.m.

MONDAY

12 to 2 p.m.
4 to 5:30

TUESDAY

9 to 10 a.m.
12 to 2 p.m.



Hospitality Rooms

Company	Room Nos.
Allied Import & Export Co.	809
Allbright-Neil Co., The	810-811
American Viscose Corp.	816
Aromix Corp.	895-896
Asmus Bros., Inc.	893
Barliant & Company	865
Basic Food Materials, Inc.	806
Brechtien Corp., The	856
Cashin, Inc.	812-813
Cincinnati Butchers' Supply Co., The	882-883
Continental Can Co., Inc.	804
Curafos Division, The Calgon Co.	864
Dupps Co., The	805
Einson-Freeman Co.	859
Ekco-Alcoa Containers, Inc.	834
First Spice Mixing Co., Inc.	892
Gebhardt Controlled Refrigeration Systems	829
Globe Company, The	831-832
Griffith Laboratories, Inc., The	838-840
Heekin Can Co., The	886
Heller, B., & Co.	821-822
Hess-Stephenson Co.	824

Company	Room Nos.
Hoffman-LaRoche, Inc.	801
James Co., E. G.	876-877
Merck & Co., Inc.	847
Milwaukee Spice Mills	848
Oppenheimer Casing Co.	833
Preservaline Mfg. Co.	843-844
Safeway Truck Lines, Inc.	885
St. John & Co., Inc.	820
Smith Paper Co., H. P.	854
Smith's Sons Co., John E.	836
Solingen Steel Distributors, Inc.	835
Stange Co., Wm. J.	802-803
Sam Stein Associates, Inc.	814
Standard-Knapp Division, Emhart Manufacturing Co.	860
Takamine Laboratory (Div. of Miles Lab., Inc.)	862
Tee Cee Mfg. Co., The	845
Tee-Pak, Inc.	888-889
Vilter Manufacturing Co., The	842
Visking Co. (Div. of Union Carbide Corp.)	850-852
Wallerstein Co., Inc.	887

Hours of Hospitality Rooms

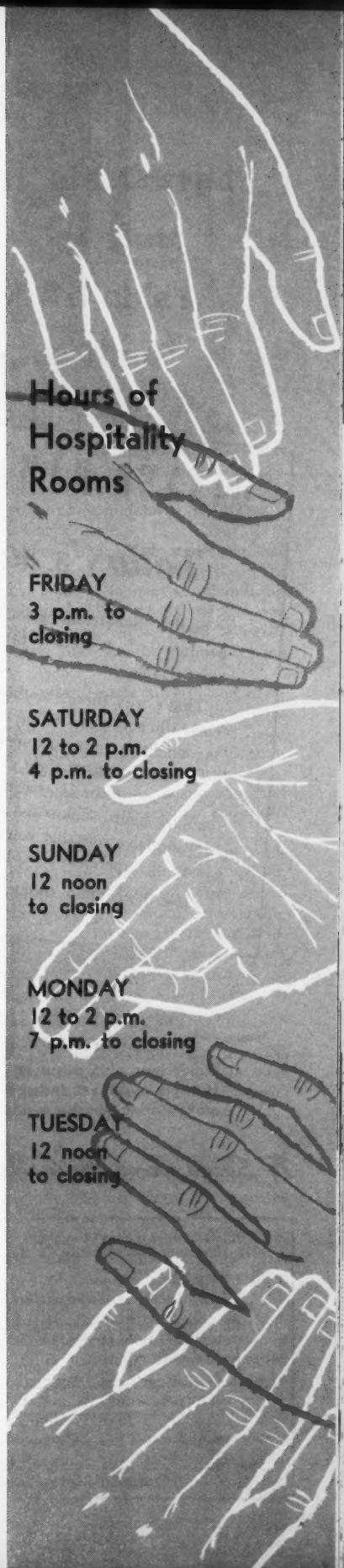
FRIDAY
3 p.m. to closing

SATURDAY
12 to 2 p.m.
4 p.m. to closing

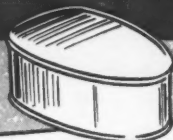
SUNDAY
12 noon to closing

MONDAY
12 to 2 p.m.
7 p.m. to closing

TUESDAY
12 noon to closing



SWIFT'S *Superclear* GELATIN



CANNED HAM

Today's sales winning recipe...

Swift's Superclear gelatin is a specialized product . . . it's made for canned hams—by meat people.

That's why there's nothing quite like Superclear when you're looking to satisfy the appetizing qualities your customers look for *and buy* in canned hams. At right are three good reasons why Superclear is the preferred gelatin for canned hams. Below is an easy, inexpensive and decisive way that you can prove the superiority of Superclear to yourself.

Use the coupon, today.

LOCKS IN FLAVOR:
Superclear stays put in crevices and cavities to help lock in flavor.

HIGH STRENGTH:
Resists weakening effect of high temperatures. Also, less goes farther.

UNIFORM:
It's dependable from batch to batch, season to season.

SWIFT'S SUPERCLEAR GELATIN for jellied meats

Superclear also possesses properties of high strength, quick set and sparkling clarity, which make it ideal for use in jellied meats.

To Serve Your Industry Better

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Please send us:

- ☐ Information on Swift's Superclear Gelatin.
- ☐ 100# trial drum of Superclear to be tested in our operations. If not fully satisfied, we may return it for credit at Swift's expense.

Company Name _____

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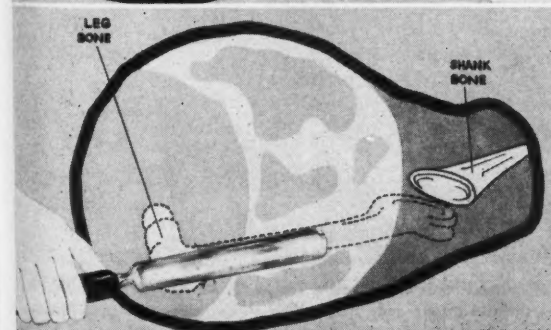
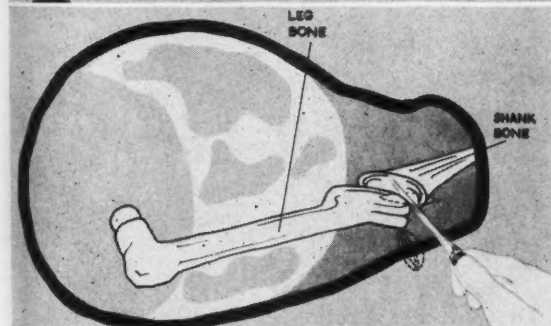
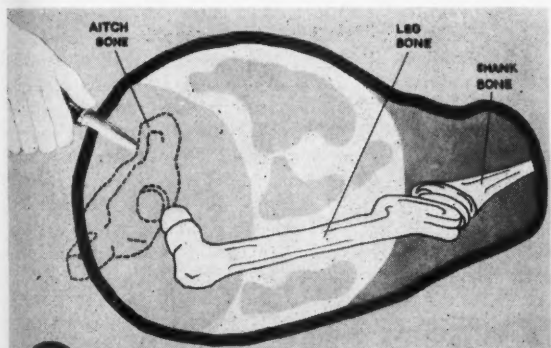
This offer expires June 12, 1958

Swift
103RD YEAR

GE-3



DIFFERENCES in slicing and types of slices between the new and conventional ham are illustrated by John Pinta (holding knife and shank of new ham) and Dan O'Connor holding conventional ham with its leg bone. Larry Eisen (center) supports an "Easy Carve" ham with right hand. Both hams were sliced to shank.



New Ham

Whole Slices are Carved Easily from Tiny Butt to Shank of Reliable's New Bone-Out Ham

TWO executives of Reliable Packing Co., an independent Chicago pork packer, will long remember last Christmas when they witnessed the successful merchandising of their new product development, the Thompson Farms brand "Easy Carve" ham.

Developed jointly by John Pinta, plant superintendent, and Larry Eisen, processing superintendent, the ham represents not only a new concept in ham merchandising but also a new processing technique. As its brand name indicates, virtually the whole ham can be sliced as easily as a loaf of bread. Aitch and leg bones have been removed.

The market sales test for the ham occurred last Christmas when Reliable merchandised it as a gift item with a special multi-color direct mail piece. About 5,000 hams were prepared for this promotion and Dan O'Connor, general sales manager, reveals that their acceptance convinced management that the firm had a smoked ham that should be merchandised as part of the regular processed meat line.

John E. Thompson, president, says that the ham lends itself to positive franchise type merchandising. First, it meets the modern demand for built-in convenience. It virtually eliminates the problem of slicing and serving since the meat can be cut with no special carving skill. Also it simplifies "left-over" problems for the homemaker because the slices are similar to whole center pieces.

With a conventional ham, Thompson continues, the

BONING STEPS in preparing new ham are: (top) knife removal of the aitch bone without affecting the shape; (middle) a short incision is made to slip out the knuckle and free the leg bone from shank bone; (bottom) the clean leg bone is pulled free of the ham with a special tool developed at Reliable for this purpose.

meat from around the aitch bone and the cushion side of the leg bone comes in smaller pieces which tend to emphasize the fact that they are left-overs. This creates a psychological block to their acceptance.

The large slices from the new ham, asserts Thompson, gain appetite acceptance even at subsequent servings. These slices also make a better sandwich filling, the most typical way of using a meat left-over.

Second, the item lends itself to brand identification. Since the company has a registered brand name and a process on which patents are pending, it has forestalled duplication. The ham is something special that can be purchased only from Reliable, declares O'Connor.

The ham has its own unique multi-color wrap which features a large blue ribbon with the legend "Easy Carve Ham." A blue ribbon is generally associated by the public with the best in meat, O'Connor claims. All these factors

combine to give the ham brand identity all the way to the dinner table, he says.

The new product is made from selected meat type hams from light and medium weight hogs. After receiving a fancy cure the hams are brought to the pork conversion department where specially trained butchers give them their unique easy carve feature.

First, the aitch bone is removed. Then, with an incision made from the cushion side, the leg bone is dis-jointed from the shank bone. By means of a special Reliable tool, the leg bone is freed from the meat and removed. The ham is then placed shank end down in a stockinette and hung on a tree in a manner that enables an employee to compress the cavity created by bone removal. Then the ham is given a lengthy old-fashioned hickory smoke.

Labor Law Developments In the State Capitals

New developments in the field of state legislation and regulation affecting labor-management relations, as reported from state capitals throughout the country, include the following:

COLORADO: A ruling by the Colorado Supreme Court upheld a board of state officials which deleted the words "freedom to work" from the ballot title of a proposed state constitutional amendment to outlaw the union shop and other forms of union security contracts.

Sponsors of the initiated amendment proposal will have to obtain 48,111 signatures on petitions to get it on the November ballot.

FLORIDA: A 1957 Florida legislative act intended to speed settlement of labor disputes cannot be used in labor arbitration cases because of a faulty title, it was brought out during a panel discussion at the Florida A&M University legal institute.

The law was recommended by the state bar association as a uniform labor arbitration code, but the state legislature changed the title to limit it to commercial rather than labor arbitration.

MARYLAND: A "right to work" bill failed of enactment during the now-adjourning session of the Maryland legislature.

WASHINGTON: Sponsors of an initiated "right to work" state legislative proposal announced that by mid-March they had received 25,211 signatures on 11,050 petitions, about one-fourth of their goal. Ashley E. Holden, executive director of the Citizens' Committee for Voluntary Unionism, said the committee hopes to get a minimum of 100,000 signatures by July 3. The required total is 90,319.

MICHIGAN: Killed in the Michigan legislature was a bill which would have permitted union members to refuse to pay union assess-

ments if used for purposes "contrary to political, economic, religious or personal beliefs" of the member.

Passed by the Michigan senate and sent to the house was a bill which would require labor organizations to

After smoking and chilling, the ham is transferred to the packing station where a "Thompson Farms" brand sticker is affixed before the product is covered with the multi-color outer wrap.

Management believes that the new item most nearly approaches a bone-in ham in shape and color and has added built-in conveniences. Treatment during smoking and the outer skin layer help to maintain the shape and hold in the flavorful juices. The ham is easy to slice. Tests conducted at the Reliable plant have established that the new ham in the 10/12 range yields six to eight more whole slices, similar to center cuts and of the same thickness, than does a regular smoked ham.

The Reliable ham was promoted during the Easter season under a special program.

furnish members with financial reports of their operations, make unions responsible for acts of their agents, and make unions file detailed reports of their operations with the state labor mediation board.

Canned Meat Travels 1,718 Miles Without Damage

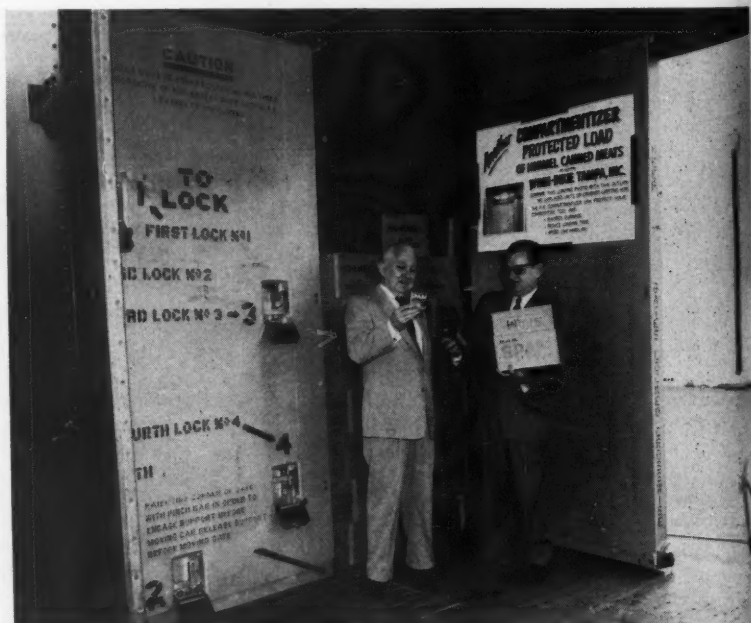
How the railroads of the nation are tackling the job of seeing that staggering losses to lading are prevented or greatly reduced was demonstrated with the safe arrival in Tampa, Fla., of 62,240 lbs. of canned meat from Geo. A. Hormel & Co., Austin, Minn.

The demonstration, staged in connection with a meeting of the Canned Goods Shippers Association in Tampa, was arranged with Hormel in conjunction with Winn-Dixie Tampa, operator of Kwik-Chek Food Stores.

Protecting the food cargo was a special insulated boxcar equipped

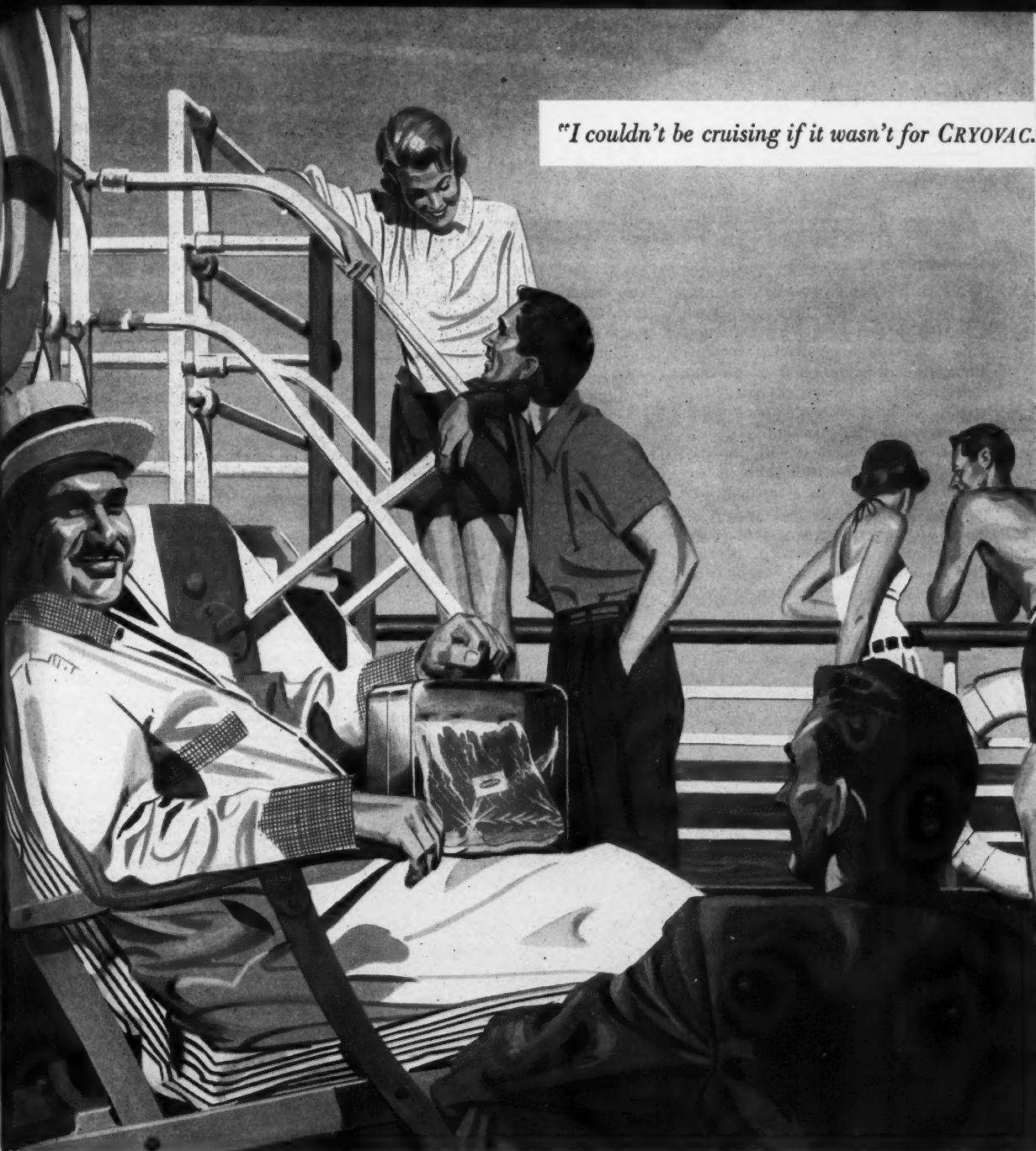
with compartmentizer gates, a product now being offered to the railroads by Pullman-Standard Car Mfg. Co. The special gates divide box car interiors into three flexible compartments and are designed to protect lading and reduce shipper's costs by cutting loading and unloading time.

The special shipment of canned meat traveled 1,718 miles over four different railroads to reach its Tampa destination. On arrival the compartmentizer-equipped car was opened, and not a carton was damaged or a can dented.



INSPECTING SHIPMENT of canned meat on arrival in Tampa, B. M. Angell (left), chairman of Canned Goods Shippers Association, and J. R. King, vice president of Winn-Dixie Tampa, Inc., find not a carton was damaged or can dented in special compartmented boxcar.

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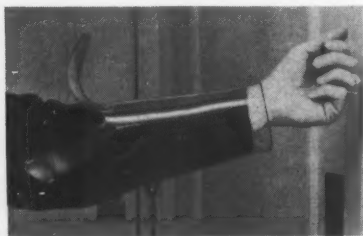


MEAT PLANT SAFETY

Arm Guards Developed to Protect Knife Workers

INFLICTION of self stab wounds by hog headers, neckbone lifters and boners using thin, pointed knives can now be averted. Two plastic arm guards designed to prevent these mishaps were previewed at the recent National Safety Council meat packers committee meeting. The arm guards were developed with the cooperation of a large interior packer.

The hog header uses one hand to pull the head to aid in his cut. As he makes the severance his hands overlap each other. Any miscalculation on the amount of pressure needed to sever the head sets in motion a knife hand momentum that may be arrested



GUARD FOR HOG header has flare-out that permits free arm movement and side wings that provide needed protection.

by the knife's contact with the holding arm. The scar patterns on the fore and upper arms of seasoned headers furnish clear evidence of the need for a protective covering to guard against this occurrence.

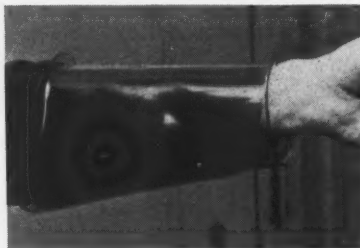
At a cooperating packing plant, eight guard designs for hog headers were tried out before a satisfactory model was found. The guard, which comes in different sizes, fits comfortably and remains in position. It has a looped flare-out at the elbow junction and wing guards that permit unrestricted arm movement for the header (see photo). The flare arrests the knife arm and prevents the blade from striking the upper arm. Although the guard fits the forearm snugly, the opening at the wrist is large enough to allow maximum knife hand movement by the hog header.

Since the headers began wearing the new arm guard, knife injuries virtually have been eliminated at the testing packinghouse. Furthermore, the headers work with greater ease

and confidence since they are free from worry that the carry-through of their stroke may injure them.

The second arm guard was developed to protect neckbone lifters and beef boners who use thin pointed knives. Because the distance between the knife hand and the holding hand is small in neckbone lifting and other boning operations, free knife hand momentum causes injuries. The fact that pressure is needed to dip into the meat to follow the contour of the bone, or to clear a momentary stoppage, aggravates this risk.

A packinghouse safety director further observes that these injuries generally are stab-type wounds which result in the largest percentage of permanent partial impairments, with related high injury cost. The sharp pointed knife frequently penetrates deeply enough to cause serious harm



ARM GUARD for neckbone lifters and boners covers the whole forearm. The end is beveled to prevent chafing of the skin at the wrist of the wearer.

to a workman's muscle or tendon.

The new full arm guard is designed to rest over the strap of the mesh glove and extend to the inside of the elbow. The elbow end is turned to prevent irritation. Since the knives used on jobs for which the guard has been developed are narrow, the guard has an overlap that prevents the knife from reaching the arm through an abutting opening.

The new guards have been accepted by the employees of a large interior packinghouse. The material selected for the plastic guards will withstand the repeated hot water washings necessary to conform with MID sanitation requirements and will not become brittle from washing or exposure to cold. Acids common to

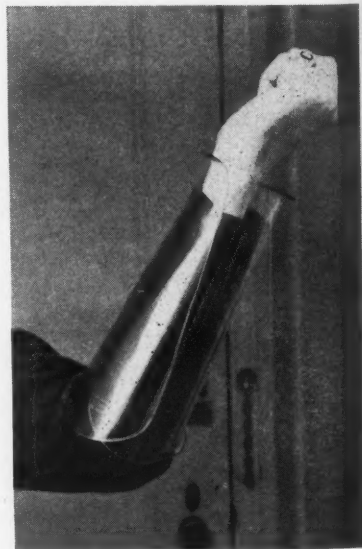
the meat industry do not affect the material, reports the cooperating plant's safety manager.

It is estimated that the average cost of equipping the knife workers with the plastic guards will be between 75c and \$1 a year. This nominal sum may well be compared with the average cost of from \$350 to \$1,800 of a disabling injury. These are current cost figures.

Assuming that meat industry workers suffer lost time accidents at the current rate of 20 disabling injuries per million hours' exposure, the cost per year per employee would range from \$30 to \$78. These again are current figures based on the Bureau of Labor Statistics findings for 1956. Actually, the small plant employing from 50 to 99 employees would have a frequency rate of 51, bringing costs to roughly \$60 to \$156 per employee per year.

The cost of a full line of protective equipment per employee, including mesh gloves, aprons, knife guards, pouch, arm guards, etc., ranges from \$20 to \$30 per year.

The plastic arm guards are made by Pioneer Manufacturing & Distributing Co., Cedar Falls, Iowa.



BONING ARM guard overlaps to prevent narrow blade from jabbing into arm through an opening along the side of the guard.



Proper Uniforms Impress Public and Improve Employees' Spirit and Safety

WHITE UNIFORMS with company name patch in color were selected for these drivers to make best possible impression on public and customers.

UNIFORMS for driver-salesmen and other employees which have been chosen properly are a company asset. Their benefits include better appearance and cleanliness, increased safety, improved employee morale, favorable company advertising and better public relations.

There are several basic rules that must be observed in uniform selection if poorly suited choices are to be avoided. A common error is choosing a uniform for its bright color in the belief that this will result in an attractive and distinctive garment. The best way to achieve a distinctive and attractive look is to employ a special emblem on a practical, basic uniform, states John J. Roche, president of the Institute of Industrial Launderers, a non-profit service organization. This type of uniform wears better and is far more color-fast than a fancy "fruit salad" one. The emblem attracts the customers' eye, and can be replaced when needed at a fraction of the cost of a new uniform.

Greatest risk in a brightly-colored uniform is color fading, Roche says. In one instance, a company chose a flashy, expensive uniform which, after several launderings, faded to the exact color of that worn by its most active competitor.

The basic factors in uniform selection are color-fastness, shrinkage, wearability, safety, tensile strength and suitability to on-the-job conditions. As a free service, declares Roche, the IIL, which has headquarters in Washington, D. C., is ready to help any interested packer select

the correct uniform for his particular requirements. IIL does not recommend any specific laundry or uniform manufacturer. Several of the large meat packers have taken advantage of this free consulting service on employee uniforms, he reports.

Failure to gear the uniform to job

the on-the-job soil conditions were such that daily cleaning was necessary to keep the clothing presentable. The driver-salesmen were required to pay for their own cleaning. The result was that they wore the uniforms until they looked like fugitives from Skid Row. The company ultimately aban-

EASTERN MEAT packing plant chose to clothe loading dock employees in colored uniforms. Soil is less apparent on these neat and durable suits of the coverall type.



conditions can be costly. Roche cites the example of one company, which chose a uniform made from fine wool and tailored with pleats and fancy features for its hundreds of driver-salesmen. The nature of the uniforms made dry cleaning a necessity and

doned the uniform as a costly and irritating failure, says Roche.

Safety is closely tied in with the kind of clothing workers wear, and the state of repair in which it is kept. Poorly-designed or badly-maintained work clothing literally invites acci-

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dents. A dangling cuff, caused by a missing button, can get enmeshed in a moving machine, dragging a worker after it; torn shirts or trouser cuffs represent an equal hazard.

The IIL has cooperated with the National Safety Council and the American Standards Association in developing safety specifications for work garments, states Roche.

Experience has shown that the safety of a garment is related to its care. If workers furnish their own uniforms they are careless about such seemingly unimportant things as a lost button or a tear. At all industrial laundries, however, Roche claims, one iron-clad rule is that work clothing sent back to workers under a rental program must be in good repair at all times. This is as much for safety as for appearance.

Cotton, because it stands up better, can be laundered cheaply, wears a long time and looks well for its lifetime, is the best material for uniforms. For work garments, buttons are preferred to mechanical closures; they are cheaper, last longer and can be replaced inexpensively. There are about two dozen uniform colors which have stood up well in use. To obtain added color brightness the company emblem should be used.

Roche observes that since there is no such thing (advertising to the contrary notwithstanding) as a completely shrinkproof, fadeproof uniform, the launderability of the uniform selected should be questioned.

All drivers who are seen by the public should be uniformed, he adds. If they look like "Sad Sacks," customers and potential customers are bound to get the idea that the whole

company operates that way. A neat, alert-looking driver creates a good impression for the whole organization and enhances the meat packing company's competitive position.

Seventh of First Hamburger Inspections Show Violations

Nearly 15 per cent of the hamburger samples tested for ingredients in the first few weeks under the new Oregon standards set up in January were found to be in violation, O. K. Beals, chief of the state department of agriculture's division of foods and dairies, weights and measures, has revealed. Four of the 41 samples analyzed were found to contain benzoate; one contained nitrate, and one contained too much fat. Benzoate and nitrate are called preservatives.

Considering the fact that the new hamburger standard of identity is a complete reversal of the department's former policy, this percentage was considered fairly satisfactory.

The hamburger samples were checked in the department's laboratories at Salem for added color, starchy cereal, soy cereal, benzoate, sulfite and nitrate—six tests for each sample. Oregon's standard of identity, mailed to 2,400 licensed meat dealers throughout the state on January 29, specified that only ascorbic acid (sodium ascorbate, Vitamin C) and monosodium glutamate may be added as optional ingredients.

Beals said the department is also examining labels on hamburger packages and checking on placards used on bulk meat cases for compliance with the mandatory labeling rules included in the order of January 13.



NEAT UNIFORMS on employees in bacon slicing room contribute to pleasing appearance of the department and lift the morale and productivity of the workers.

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See Page J/FI

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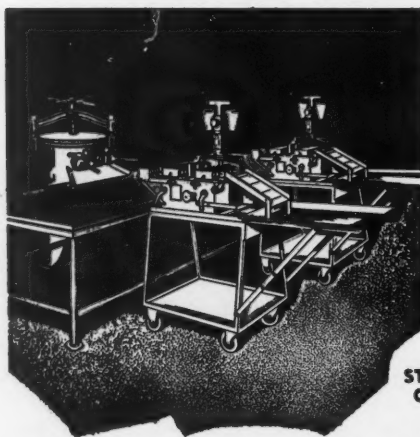
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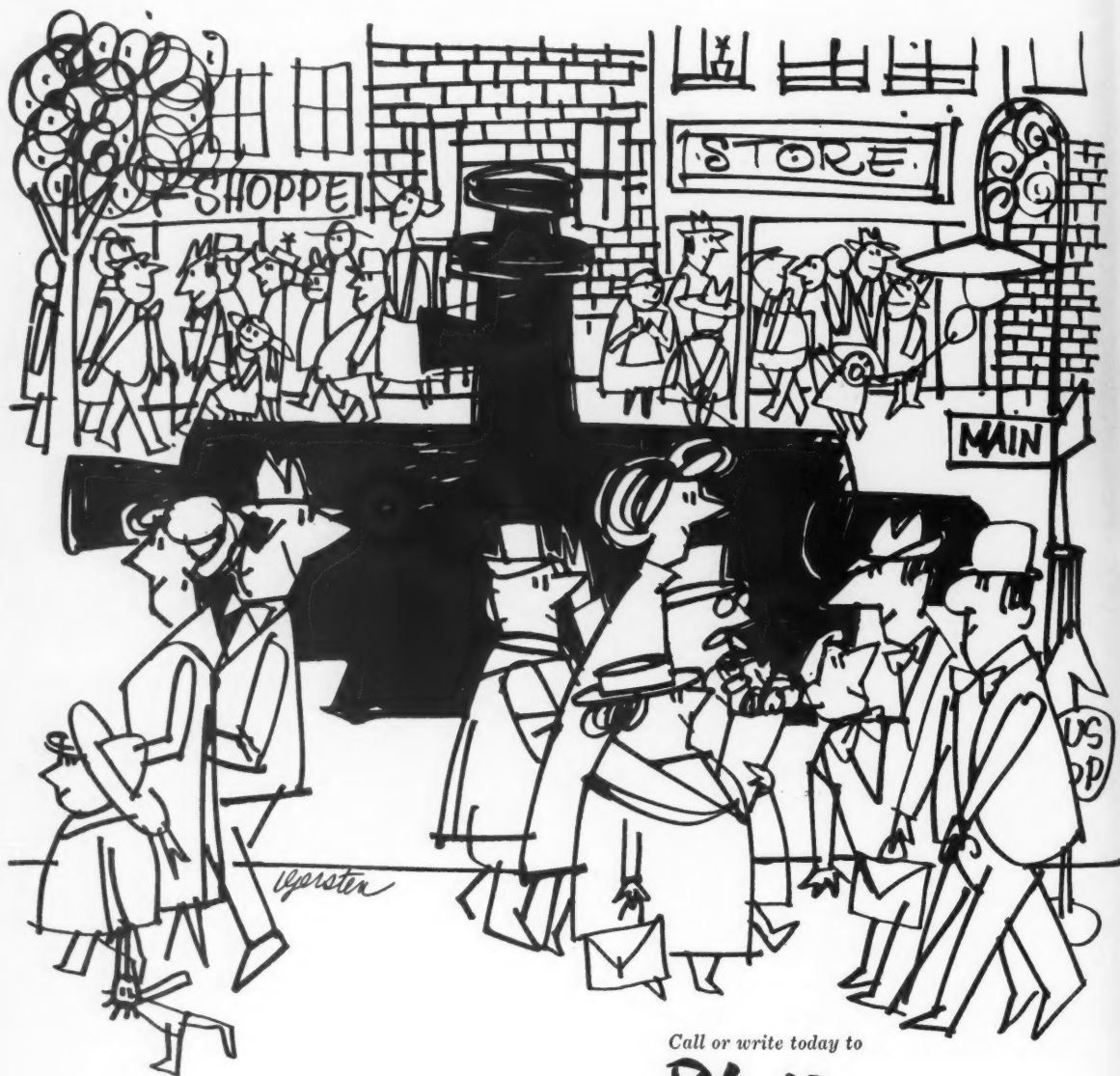
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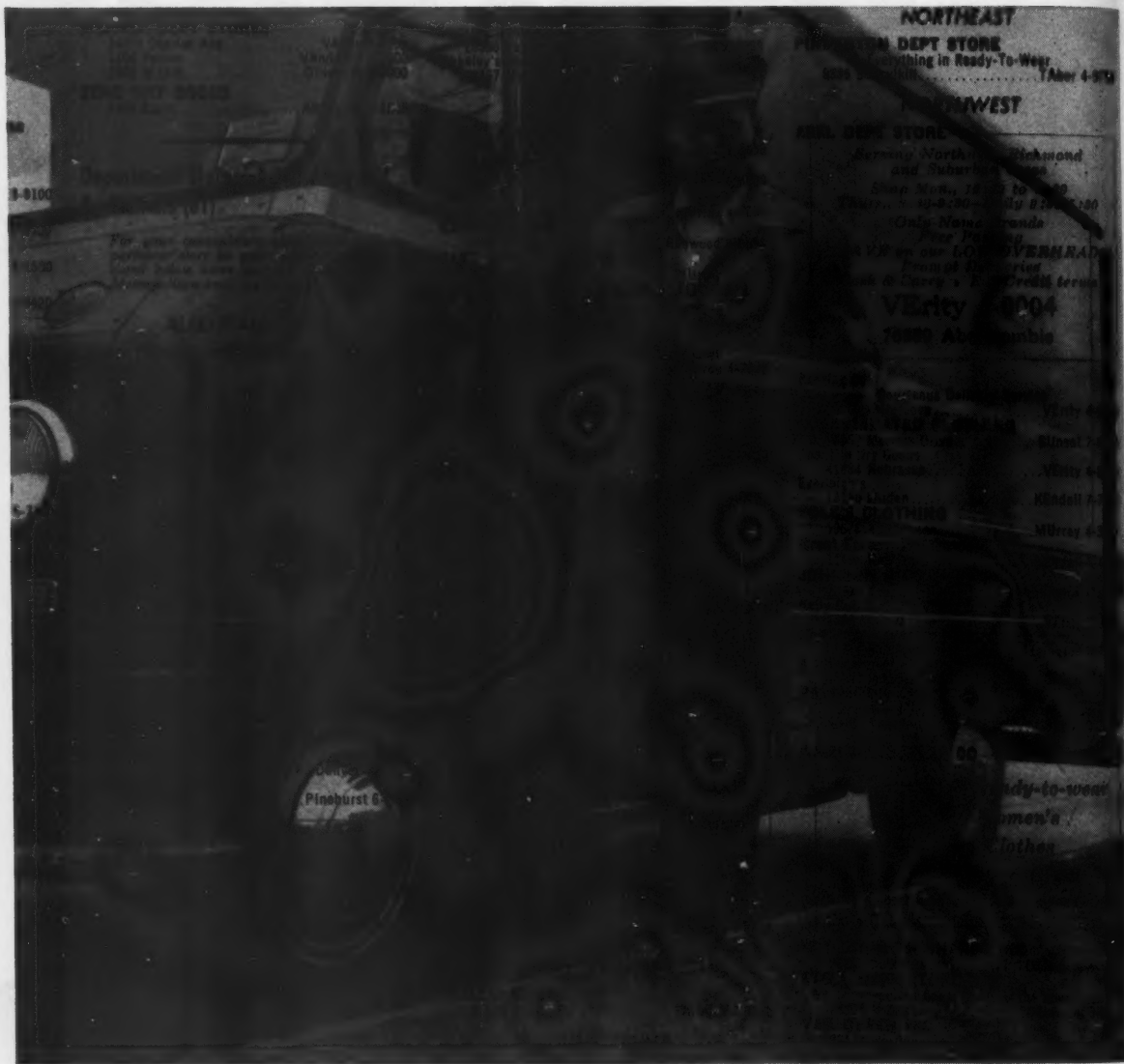
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See Page A/Am

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Sun Shines Bright on New Processing Branch Plant

of Sunnyland at Dothan, Alabama



LEFT: Superintendent Enfinger checks in one of three new tractor-trailers purchased in recent months. BELOW: General manager Dunseth uses the NP Daily Market & News Service in appraising the current market situation.



Dunseth; superintendent is Carl Enfinger, and W. H. Warren is in charge of sales. Weekly processing includes 2,000 hogs, 250 cattle and over 50,000 lbs. of sausage.

On the modern dual-purpose killing floor 20 men dress out 20 cattle or 75 hogs an hour. Hog carcasses join the beef rail at the carcass washing station. In splitting beef carcasses one man is now able to do the work which previously required two since a power saw is used to split the entire length of the backbone and scribing is done by the same man. Animals are obtained mostly from the nearby wire grass feeding area of Alabama.

Thirty-two different products, including nine loaves, are made at Dothan. Sausage kitchen equipment was largely supplied by John E. Smith's Sons Co. Wieners are turned out in volume requiring continual operation of a large stuffer and double TY-peeler and linker machines. Product smoked in eight stainless steel air-conditioned Julian smokehouses is weighed in and out to minimize the shrinkage previously experienced in this operation.

Bacon is injected, dry cured for three days and smoked for 14 hours. Hams are artery pumped, hand rubbed with salt and dry cured on racks for seven days followed by smoking for 24 hours.

Bacon slabs are formed on a Dohm & Nelke press, sliced on a U. S. machine and graded five ways. Standard brand slices are shingled 22 slices to the pound while a thicker sliced Round Up brand runs 11 pieces

IN the southeastern corner of Alabama, near Georgia and Florida, the Sunnyland Packing Co. has established a successful new branch processing a full line of meats. Here, on the north side of Dothan, which is known as the peanut raising capital of the world, the federally inspected plant fronts on a busy four-lane highway. Capacity has been increased by erection of new structures and changes in older parts occupied since 1922 by a series of other meat concerns.

When Sunnyland took over in 1953 the old buildings were immediately remodeled, new machinery added and operations rearranged. During the next few years, under plans drawn by Smith, Brubaker and Egan of Chicago, new construction included a 28 x 42-ft. smoked meat cooler, a battery of new smokehouses and a 28 x 34-ft. bacon cooler. A 34 x 50-ft. two-story structure was built in 1956 to house an upstairs office and a shipping storage cooler at ground level. In 1957 an enclosed refrigerated loading dock was built and equipment purchased to begin vacuum wrapping sliced luncheon meats. Additional refrigeration machinery is being installed. These moves are primary steps in further expansion aimed at doubling the size and capacity of the plant.

Officers of the Sunnyland Packing Co., with home office at Thomasville, Ga., are L. B. Harvard, president and general manager; J. L. Roberts, vice president, and Waldo DeLoache, secretary-treasurer. Manager of the Dothan plant is Charles



PLANT FRONTS on a busy highway; new office and cooler building are shown at the right.

to pound and is put in 2-lb. boxes.

Waxed cardboard stiffeners, which are used in wrapping the bacon, overlap the front and lock in place to form a protective frame for the bottom and sides. The whole is encased in clear cellulose sealed by Great Lakes heating devices.

Lard is open kettle rendered and packed in a variety of containers. After settling overnight at room temperature the lard is plasticized in Votator lard processing equipment and measured through an Anco filler. It is packed in 1-, 2- and 4-lb. rectangular boxes, in 5-lb. and 10-lb. glass jars; in 10-quart general utility metal pails and in 25-lb. red cans.

Product is shipped from a well-lighted four-door dock located at the front of the plant between the two-story addition and older parts of the

building. Cooling is done by overhead Gebhardt blower units having sufficient capacity to assist in cooling backed-up trucks. The plant uses a somewhat different method of sealing around the openings between the trucks and open doors of the dock. This is done with a heavy canvas sheath which is tightly fastened to the building around three sides of the door and extends 36 in. into the body of the truck. Each side of the canvas is tightened by five heavy springs which are hooked into the fabric and stretched to engage screw eyes appropriately placed inside the truck. The bottom of the opening is sealed when the truck is braked against a padded bumper.

Inedible material is processed in three Anco 5 x 12 horizontal cookers. Bones are crushed and cooked with

the regular meat scraps. Blood is not saved at the present time. Meat scraps are pressed in an Anderson Expeller and, after grinding in a Stedman hammermill, are sacked in 100-lb. paper bags. Meat scraps are sold largely to farmers and other consumers in the neighborhood of the Dothan plant.

Advertising of the firm's meats is held at a minimum and depends largely upon personal contacts and point-of-sale publicity. Deliveries are made over a 250-mile radius by 11 Ford and Chevrolet trucks equipped with mechanical refrigeration. Sales meetings are held at six-week intervals with specialized programs. New salesmen are trained in the plant for two weeks and travel with experienced personnel for three weeks before going on their own. A sales supervisor keeps in close contact with the men on the road and returns to the plant three or four times a week.

Sunnyland's trade-mark, well-known through the southeastern states, consists of the company's name printed in dark red across a blazing orange sun against a bright yellow background. A wiener slogan much used by the company states that Sunnyland produces "the best 'dogs' ever bit by man."



LEFT TOP: After artery pumping, hams are carefully hand rubbed with salt. They are then placed on racks in the cellar to cure.



RIGHT: Canvas sheath makes a tight connection between the truck and loading dock. Springs at edge of canvas are attached to hooks on ceiling and walls of truck to make a close and refrigeration-preserving fit.

LEFT BOTTOM: Semi-boneless hams are tightly stuffed in printed cellulose casings which are then closed with a metal clip (right foreground).



Food, Container Industries Will Meet with Military

Hundreds of military, industrial and institutional leaders in the food and container fields are expected to gather at the Palmer House, Chicago, on Tuesday through Thursday, April 22-24, for the 12th annual meeting of Research and Development Associ-

ates, Food and Container Institute.

The three-day program will be highlighted by a "Management Day," to be devoted to the long-range food and packaging outlook; tours of the Quartermaster Food and Container Institute and Argonne National Laboratory, and discussions on radiation preservation and freeze dehydration.

The Associates, formed in 1946 to

offer industrial counsel on military food and container problems, maintains headquarters at the Quartermaster Food and Container Institute in Chicago. Purpose of the annual gatherings is to provide a common meeting ground for various representatives to exchange ideas and learn first hand about the advances being made in food and packaging research.

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

CUBER (NE 519): A new "Hydraulice" cuber (dicer) is said by its maker, General Machinery Corporation, to provide low-cost, high-speed production of cubes and tidbits without thaw-



ing and double handling. Slabs of frozen or compressed meat are automatically fed to a cutting blade and delivered in cubes or squares of predetermined size. Uniform cubes are cut at a rate of up to 1,100 or more per minute. Interchangeable cutting heads are available for slicing a variety of cube sizes. The maker reports no waste from "sawdust" in producing cubes.

INTERLOCKING DRUM (NE 520): A 55-gallon steel drum which interlocks with adjacent containers when any number are unitized or



packed together has been developed by Signode Steel Strapping Co. and Vulcan Containers Inc. Key to interlocking is the design of the rolling hoops which are slightly offset—alternately raised and lowered—on opposite sides of the drum. When unitized, a group of drums can be

handled by a lift truck without a pallet. The drums roll straight and can be mixed with containers of the standard type.

APRON (NE 521): An apron which is described as waterproof, dirtproof, acidproof and greaseproof has been developed for the meat industry by Superior Mercantile & Mfg. Co. The apron is made of a non-woven synthetic material which will not tear or crack and may be cleaned with a damp cloth. Blood does not penetrate the material. Apron is made with standard or adjustable neckband.

SPRAY NOZZLE (NE 515): A hollow cone spray nozzle of new type has been introduced by Spraying Systems Co. It has a large thumb screw plug and,



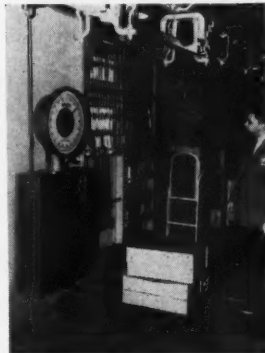
should clogging of nozzle occur, plug can be removed without a tool or wrench. The nozzles are supplied in capacities from 0.37 to 3.1 gpm., measured at 15 psi. No internal vanes are used that might restrict or clog liquid flow and internal passages are smoothly machined and contoured.

HEAT SHUTOFF CONTROL (NE 516): Cooking kettles, smoke-houses and other food processing equipment can be protected against control failures with a new limit control introduced recently by The Partlow Corporation. The instrument, a high-limit mercury-actuated control, is designed for fast-acting protection of any processing operation within the range of 0 to 1,000°. The control, operating in-



dependently of process instruments, acts to cut off the fuel supply if the pre-set temperature should be exceeded.

TRACK-PLATFORM SCALE (NE 518): Detecto Scales, Inc., has developed a combination track and dormant platform scale designed to reduce costs and handling time in the meat plant. The scale will handle carcasses on the rail and

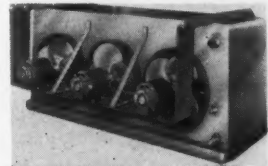


flat commodities on the platform. The maker notes that this special order unit is suitable for use in important traffic lanes, on loading docks, etc. Gross capacity of the new scale is 12,000 lbs.

SHARPENER (NE 514): Sharpening and honing are combined in one operation when this new machine is used, according to The C. Schmidt Co., Cincinnati. The electric tool employs a new method of periphery and face honing to sharpen knives, cleavers and silent cutting knives. To operate, knife is placed on upper face of adjustable chrome-plated rest and cutlery is floated over top of sharpening wheel. The unit is rustproof and designed for easy cleaning, weighs 20 lbs. and is powered by a 1/6-hp. motor.

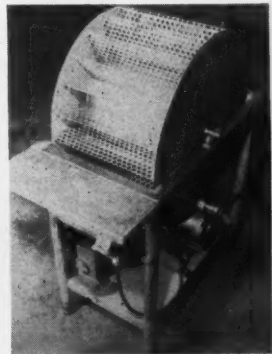


RAPID-FREEZE UNIT (NE 529): The new three-fan rapid freeze unit cooler



of Howe Ice Machine Co. is designed for heavy duty low temperature service. It provides high capacity up to 4½ tons and has a coil with permanent 100 per cent fin contact. It can be used with ammonia, freon and brine. Defrosting is automatic hot gas with an electric heated blanket to insure an ice-free drain pan and quick warmup when defrosting. Units are ceiling mounted to save space and provide uniform air circulation within the cooler.

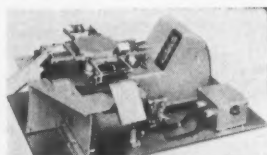
DIPPING MACHINE (NE 517): Developed for meat processors using meat tenderizing solutions, the Weber automatic dipping machine is distributed nationally by Freezer Lab-



oratories. It is now in use in plants handling 500 to 16,000 lbs. of meat daily. The unit is built of stainless steel, powered by a ¼-hp. motor and is said to be maintenance-free and constructed for years of use. The rpm. can be varied to get different dipping times. The maker emphasizes that

savings in labor return the cost of the dipping machine within a short time.

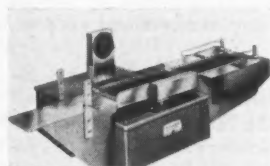
AUTOMATIC CHECKWEIGHING (NE 531): Exact Weight Scale Co. has a new line of "Selectrol" automatic checkweighing machines capable of prov-



ing weight accuracies in range of one part in 5,000 up to one part in 20,000. Model shown here employs a rotary transfer mechanism with one loading, one weighing and two discharge stations. Other models incorporate an in-line walking deck transfer mechanism or use conveyor belts and air-powered deflecting gates to shunt products into numerous weight classification channels.

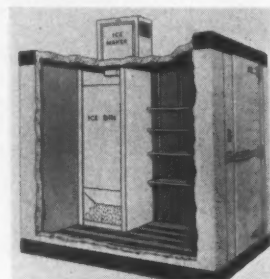
AUTOMATIC CHECKWEIGHER (NE 523): A new unit for checking the weights of packages or other items moving on a conveyor has been announced by Toledo Scale. The checkweigher handles items weighing up to 32 oz. with accuracy of plus or minus 1/16 oz.; can han-

dle items ranging in size to 6 in. wide by 12 in. long; has a speed of 60 items per minute, and



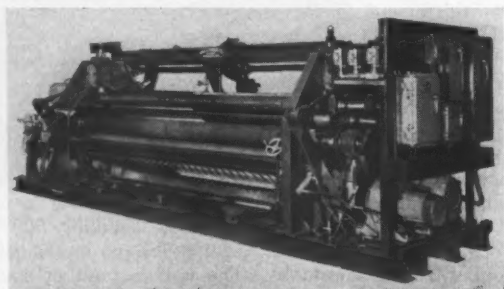
possesses maximum flexibility in conveyor and diverting gate arrangement. Overall dimensions are 16 1/4 in. high, 27 1/2 in. deep and 27 1/2 to 50 in. wide depending on conveyor arrangement. All parts in contact with food are stainless steel or other approved material.

ICE BIN-COOLER (NE 524): A walk-in cooler that will support an ice machine on top and is equipped



with an ice storage bin is available from The C. Schmidt Co. The bin uses only 5 sq. ft. of floor space

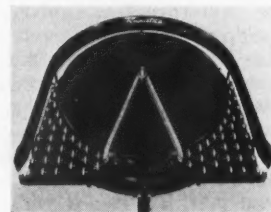
FLESHING-DEMANURING (NE 523): the 10 1/2-ft. hydraulic combination fleshing and demanuring machine developed by Charles H. Stehling Co. handles a whole hide as it comes from the killing floor and removes the manure from the hide and flesh from



the other side; the hide emerges washed and cleaned. The 12-ton machine has five motors totaling 60 hp. Opening and closing is hydraulic and dual-operated pedals insure safety. A floor space of 20 x 5 ft. is required; the machine is 7 ft. 9 in. high.

and will hold 750 lbs. of ice. The bin is constructed with a baffle over the opening and the bottom is sloped toward the back and has a drain. The cooler is built of sections and can be enlarged or dismantled for moving.

TURNTABLE (NE 528): An improved power turntable, available in diameters of 4, 5 and 6 ft., has been developed by The



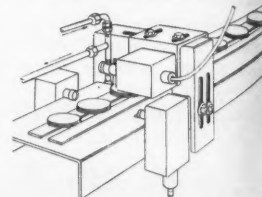
Rapids-Standard Co. A die-formed table top provides a flat, true surface for smooth transfer of goods between adjoining conveyors, and a new drive arrangement is said to provide quieter and more efficient operation. Wheel feeder sections can be positioned to allow virtually any degree of transfer to 180 degs. The table top is supported at four points by 6-in. wheels; telescoping legs permit height adjustment from 24 to 39 in.

DICER (NE 530): Latest model of the German Diana dicing machine, now available in the United States from Koch Equipment Co., will cut fresh, cooked or semi-frozen meat, vegetables or fruits into cubes from 3/16 to 2 in. in size. It can also be adjusted to cut strips and slices. Capacity is 3,000 lbs. per hour. Semi-continuous operation is provided by twin feed funnels. The



machine has a hydraulic feed plunger; cutting blades stop when plunger reaches bottom of funnel. Two- and 3-hp. models are available.

DISPENSER (NE 522): An electronic auto-dispenser has been developed by Keebler Engineering Co. to dispense liquid products,



such as melted butter, sauce, melted cheese and ascorbic acid, on meat portions carried by a moving conveyor. Portions of product can be random spaced without affecting timing in any way; machine will operate at speed of 250 cycles per minute. The dispenser is said to save labor of two operators and cut additive usage by 12 per cent.

STUNNER (NE 535): A German cartridge-fired hand stunning instrument — the "Kerner" — is now available in the United States from C. E. Dippel & Company, Inc. The tool is said to be strongly built and simple to operate. It has a quick-adjusting lock, polished firing pin made of high grade steel, a firing spring of Swedish steel wire, and oil and gasoline-proof rubber casings. The shell of the instrument is corrugated for a firm grip and the lock is waterproof. The cartridges load easily; are ejected automatically.



Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (4-12-58).

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with ... **FRODEX**
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They peel cleanly and easily because FRODEX pre-conditions the meat, binding the particles together for smoother, finer texture. FRODEX also aids natural color retention by fixing color so it is more stable to light

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Stabilizes high fat
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Reduces shrinkage

Increases shelf life

Highlights flavor



See Page J/Am

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Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.



"Lixator" Improvements Make Brine Production More Efficient

Widely used throughout industry, Lixators are automatic rock-salt dissolvers developed exclusively by International Salt Company. They produce high-quality, fully saturated, self-filtered brine . . . and virtually eliminate the work and expense of storing, handling and using dry salt.

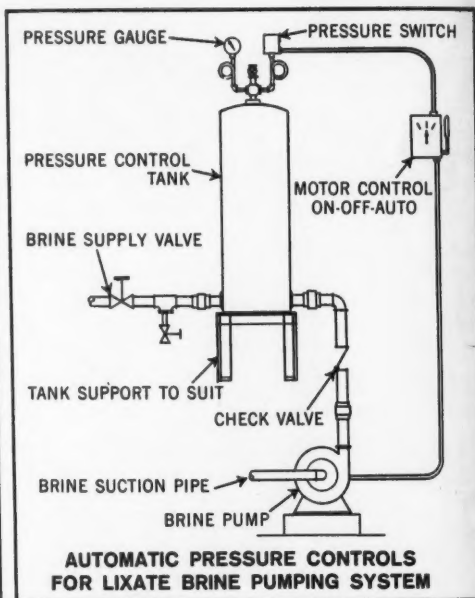
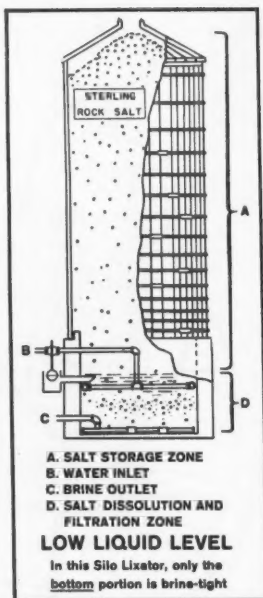
Excellent as this brine-making equipment is, International is constantly working to improve Lixator designs. From time to time, we also introduce special new Lixator attachments. Here are some improvements and attachments that can make production of Lixate brine more efficient and economical in your plant.

Low liquid level—a basic design feature that provides great savings by eliminating the need for deep salt-dissolving tanks. For example, it is possible to convert an old silo, dry-salt storage bin or unused room into a first-rate Storage or Silo Lixator simply by making the lowest portion into a waterproof salt-dissolving and brine-storage tank. The upper portion need not be waterproofed or made brine-tight.

A common method of waterproofing is to line the floor and bottom portion of the walls with concrete. Lixate brine is made in this lower tank portion, with dry salt occupying the space above the liquid level.

Electrode controls. To regulate the liquid level in a Lixator, electrode controls are often used. This is an excellent alternative to the standard float controls in many Lixator installations.

Two electrodes of different length are protected in a length of pipe, then immersed in the Lixator. Whenever the liquid level falls below the lower electrode, the electric circuit is broken, a relay opens to close a load contact, and the water valve is opened. When the liquid level rises to the higher electrode, the circuit is closed, and the relay closes to shut the valve. In this way the brine level is maintained between the desired limits in the Lixator—continuously and automatically.



Pressure controls . . . for brine systems. International has introduced the technique of automatically starting and stopping Lixate brine pumps by pressure switches. If a valve is opened anywhere in the brine distribution piping, brine flows and brine line pressure drops slightly. This, in turn, activates a switch, starting the pump, which withdraws brine from the Lixator. Everything is automatic. The operator only opens and closes a brine valve at the point of use.



Introduction of brine-metering devices. In cooperation with leading meter manufacturers, International has pioneered in the application of highly accurate and specialized meters for brine. Among the advantages of using

these meters with Lixators is precise salt measurement, since every gallon of Lixate brine contains exactly 2.65 lbs. of salt. Also, automatic shut-off metering devices allow you to preset the amount of brine you want. Flow will stop when this amount has been measured out.

In many other ways, brine meters and other Lixator attachments can boost brine-making and brine-using efficiency. To find out how you can benefit from such devices, contact International. One of our experienced sales engineers will gladly explain about brine-density and brine-flow regulators, piping layouts, continuous brine-dilution devices, etc. He can also recommend the type and size of Sterling Salt best suited to your needs.

INTERNATIONAL SALT CO., SCRANTON, PA.
Sales Offices: Atlanta, Ga.; Chicago, Ill.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; St. Louis, Mo.; Newark, N. J.; Buffalo, N. Y.; New York, N. Y.; Cincinnati, O.; Cleveland, O.; Philadelphia, Pa.; Pittsburgh, Pa.; Memphis, Tenn.; and Richmond, Va.

Service and research
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GEBHARDT'S CONTROLLED REFRIGERATION PROTECTS THE BLOOM AND KEEPS DOWN THE SHRINK FROM THE SMOKE HOUSE TO THE SHIPPING DOCK



Left: Picture of the bacon stiffening and freezing cooler 18 degrees at Morrell Chicago Plant.



Slicing and packaging cooler at Hunter Packing Company's St. Louis Plant.



Left: Picture of the 20 degree assembly and shipping cooler of Agar Packing Company, Chicago.

"GET A FACTORY PERFORMANCE GUARANTEE"

Our engineering department will work with you or your architect on laying out your refrigerating equipment, and will absolutely GUARANTEE its performance.



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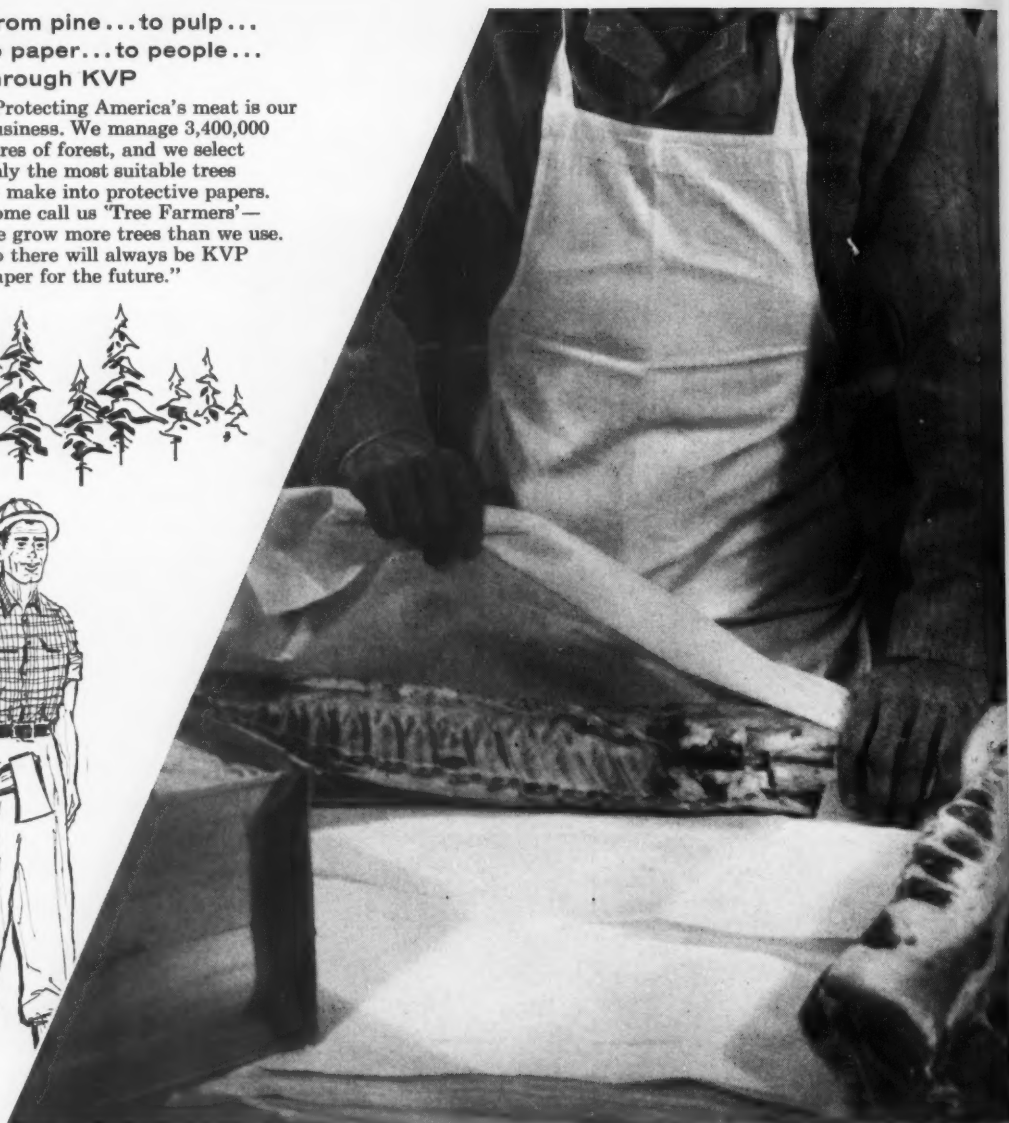
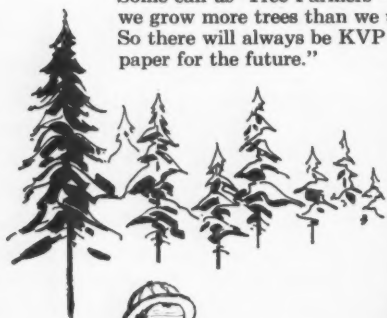
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KALAMAZOO, MICHIGAN

Casing + Net Cuts Cost of Stuffing Dry Sausage

LABOR costs involved in stuffing salami and other types of dry sausage are reported to have been reduced as much as 50 per cent through the use of a new stuffing method developed by the Keystone Casing Supply Co. of Carnegie, Pa. The method is now being used in the sausage department of The Cudahy Packing Co., Omaha, and the plants of several other manufacturers.

The new method, which eliminates the traditional hand roping or twining operation, is made possible by use of a tubular, non-stretchable net which is fitted over the casing before stuffing. The material, which is called "Keynet," is made by the Keystone company. The producer claims that five workers netting and stuffing salami can produce the same amount of product in the same time as 11 employees using the older traditional hand-roping method.

Recent tests indicate that the use of the net (as shown in the photographs on this page) virtually eliminates breakage of casings and produces attractive and more marketable sausage for the trade.

The net is manufactured in color and in various sizes to fit different casings. It is closed at one end and has a double lace at the other which is used for hanging the salami.

"Keynet" is the invention of Lorenzo Sartore, father of M. A. Sartore, president of the Keystone firm. A patent is pending on the method and the article, and the trade-mark has been registered with the U.S. Patent Office.

Sartore points out these further advantages of the new method, thoroughly tested and proved:

1. The net permits the use of single wall casings which are less expensive and shorten drying time.

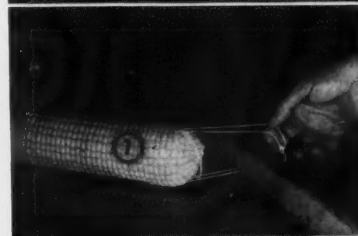
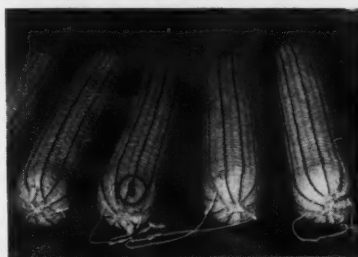
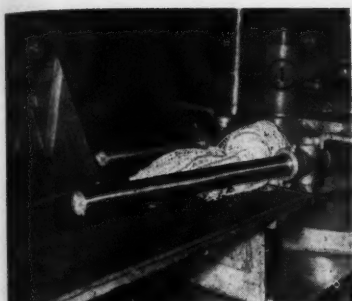
2. With the net there is no "bullet point" at the hanging end, thus eliminating waste and permitting more slices per piece. This is important in view of the trend toward self-service sales in the sliced-packaged and chunk forms.

3. The use of the net produces a

sausage with more uniform diameter.

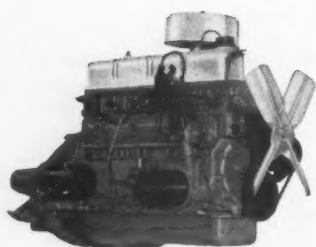
4. The casing can be stuffed more tightly, further reducing stuffing costs and eliminating pockets and spoilage.

6. Stuffed salami ready for hanging. Note the uniformity of thickness of the product. 7. Salami is ready to be hung on the smokestick with the double hanging loop; the hanging loop is placed so as to prevent sagging at the hanging end. 8. Netted and corded salami on the same smokestick. 9. Salami in the process of drying. These were stuffed about two weeks prior to the time that the photograph was taken.

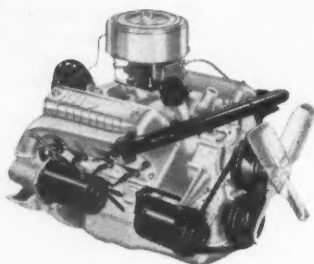


1. A long, wide stuffing horn (2x20 in.) is used in place of the conventional horn. 2. A casing is placed over the horn and its entire length is extended, leaving some play at the bottom end. 3. A Keynet is stretched over the casing. 4. Casing and net are stuffed simultaneously with the meat being fed into the container with a steady, even pressure. 5. The open ends of the restraining net and the sausage casing are tied off together.

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New Ford 139-hp Six.
Now with up to 10%
greater fuel economy.



**New Ford 292-cu. in.
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Whatever your business . . . there's a Ford truck for your special needs

Official registrations for 1957 show that American business buys more Ford trucks than any other make. There are many reasons for this popularity.

To begin with, Ford offers a complete line of over 360 truck models, ranging from pickups to mighty Extra Heavy Duty tandems. And there are Ford Dealers almost everywhere, ready to help you select the truck best suited for your individual job. They're ready with modern service facilities, trained mechanics and low-priced Ford parts to keep your trucks on the job, earning for you.

Ford trucks are your best buy, too! Ford's initial costs are *low* and resale value is traditionally *high*. Only Ford offers the economy of Short Stroke power in all engines, Six or V-8. And rugged chassis design means these new '58s are built to last. All this plus the proven fact that Ford trucks last longer adds up to America's No. 1 truck value.

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Ford's F-250 Styleside pickup is well suited for fast, economical bulky-load delivery. Over 70-cu. ft. capacity; 7400-lb GVW. Choice of V-8 or Six.



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P-350 Parcel Delivery chassis with 104- and 122-in. wheelbases for 7- to 11½-ft. bodies with maximum load-space in stop-and-go service.

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Luncheon meats, smoked, cured and preserved meats . . . all your comminuted products . . . are seasoned better, conditioned better with OK DRI-SWEET corn syrup solids. In fact **ONLY OK DRI-SWEET** provides a combination of *so many advantages in a single seasoner!*

OK DRI-SWEET corn syrup solids will help you produce a more stable, uniform product, with good color, better texture, improved appearance, and increased shelf life. Why?

OK DRI-SWEET is pure, nutritious carbohydrate from corn syrup. It is

a white, finely granulated solid. In use it is transparent and colorless. Reduces watering off during processing and storage, there's less shrinkage, and its dextrins contribute to better texture. Helps prevent separation of water and fats, is a better binding agent; makes removal of sausage casings easier, too.

DRI-SWEET is less sweet . . . permits use in greater quantity for maximum fill. Easy to handle too . . . in chopping or mixing machines or in a preblend of seasonings. Packed in convenient 100 lb. moisture proof bags.

Write today for detailed data on how OK DRI-SWEET corn syrup solids can help you improve your comminuted meats, or ask to talk to a Hubinger Food Products Technician. You'll find him and the Hubinger Customer Research Service OK too.

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Jordan's of Maine Scores on 'The Taming of Basil Bully'

Basil Bully, a tough, relentless, meanest-of-them-all cowboy killer



helped double the sales of Jordan's Ready-To-Eat Meats recently.

The Portland, Maine concern, larg-

est sausage manufacturer in the state, ran a four-color ad in the local Sunday paper comic section describing the free comic book, "Little Joe and the Taming of Basil Bully," which Jordan packed in every 1-lb. package of frankfurters.

"The ad created quite a sensation," reports Richard Oransky, advertising manager for Jordan's. "We were the first Maine company to advertise this way. We ran the offer for only two weeks and our sales were doubled."

Further Jordan advertising appeared at the climax of the comic book story when the hero and the company's trademark, Little Joe, who is about to be shot by Basil Bully, requests one last meal of Jor-

dan's Franks. The hot dogs smell so good that Basil forgets his murderous intention, consumes four dozen franks, and becomes "a changed man." "It was the best meal he'd ever eaten."

The comic books were drawn and printed in Portland at a cost of only about ¼c over less individualized comic books. They were printed on an offset stock so that the moisture of sausage wouldn't saturate the paper.

'Down-Easters' See Meat Cut

More than 300 retail food dealers from all parts of New Hampshire attended a meat cutting demonstration at Foster Beef Co., Manchester, N. H. The occasion was the "Grocers' Workshop" sponsored by the Independent Food and Grocers Association.

St. Paul Boning Firm Places Quality High in Operating New Plant



While the meat shipped from a new boning plant in South St. Paul is not frozen prior to shipment, it is brought down to a temperature of

32° F. in the plant freezer before it is loaded into refrigerated trucks. Management of the King Packing Co., a division of Twin City Meat

Supply, Inc., St. Paul, believes the treatment is a protective measure which insures delivery to the sausage manufacturer or other user in good condition.

Supply, Inc., St. Paul, believes the treatment is a protective measure which insures delivery to the sausage manufacturer or other user in good condition.

The King plant, previously a sausage kitchen, has been expanded by the addition of a loading dock and boning cooler and has been rearranged for efficient boning and product handling. All meat moves in and out of the plant via a three-stall dock provided with a rail loop permitting simultaneous unloading of several trucks. The overhead rails lead to the main boning room, which is located directly back of the truck dock, and to the holding cooler in the main section of the plant.



VIEW of King plant shows main building with office (plate glass) at left and employee section (glass block) at right. A long paved ramp leads down to the plant's loading dock.

Bright Future Seen for Mississippi Hog Industry

The swine industry has a bright future in Mississippi if it can offer the housewife enough of the high quality lean pork that she wants, speakers emphasized at the "Meat-Hog Production and Marketing Short Course" held recently at State College and West Point, Miss.

More than 250 farmers, representatives of packers, agricultural workers and others from throughout the state attended the event. Cooperation among these groups in advancing the meat-type hog program was emphasized at the meeting.

The annual meeting of the Mississippi Swine Producers' Association was held during the short course. Jack Phillips was elected president.

The short course featured a study on the second day of carcasses of hogs graded on foot the day before. This was arranged with the cooperation of Bryan Brothers Packing Co., West Point, where the first morning session and lunch were held. Opening remarks were made by E. E. Hicks of West Point, president of the Mississippi Independent Meat Packers Association. Packers operating in Mississippi would like to buy more hogs

produced in the state, he asserted.

Paul Zillman of the American Meat Institute, Chicago, told the group that about 80 per cent of today's pork is too fat, and the remaining 20 per cent is not enough volume for a good job of merchandising lean pork.

"Since the meat-type hogs will bring a higher market price and don't cost any more to raise, the greater monetary return represents an advantage to the producer," Zillman said. "It is encouraging to note that it is not necessary to inaugurate radical, elaborate and expensive changes in buying procedures in order to effect a more selective system of buying."

Ovid Bay, associate editor, *Farm Journal*, Kansas City, discussed the increase in contract feeding of hogs, which he predicted will be slower than it was for broilers. "The contract ought to give the farmer some marketing advantage, credit advantage or assume some of the risk," Bay said.

30-Lb. Delivery Minimum Set by St. Louis Dealers

Because of steadily increasing delivery costs, members of the Metropolitan St. Louis Meat Dealers Association have restricted deliveries of meat and meat products to orders

which amount to at least 30 pounds.

"We are sorry that it is necessary to take this action and we sincerely trust that you will cooperate in this effort to meet mounting costs by ordering accordingly," the member companies said in notices advising their customers of the new policy. A small sticker explaining the action is being attached to each order.

Meat Index Down Fraction

Meats were among consumer commodities which declined in price during the week ended April 1, according to the Bureau of Labor Statistics. The average wholesale price index on meats for the period at 108.4 was down a fraction from the all-high high of 108.8 established the week before. The average wholesale commodity index declined .2 of a percentage point to 119.6. The same indexes a year earlier were 84.2 and 116.9 per cent, respectively. Current indexes were calculated on the basis of 1947-49 as 100 per cent.

Licensing Bill Is Killed

A bill to license slaughterhouses in Michigan was killed in the state's house of representatives.

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WHEN YOU ORDER IT—at your favorite restaurant, you expect your steak to be tender, flavorful, and juicy.

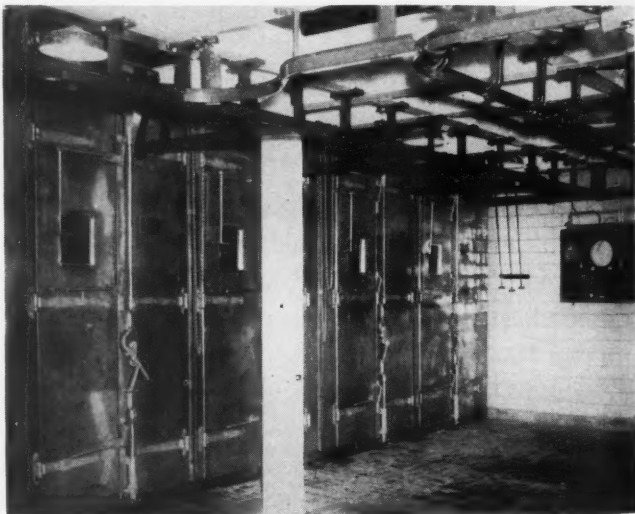
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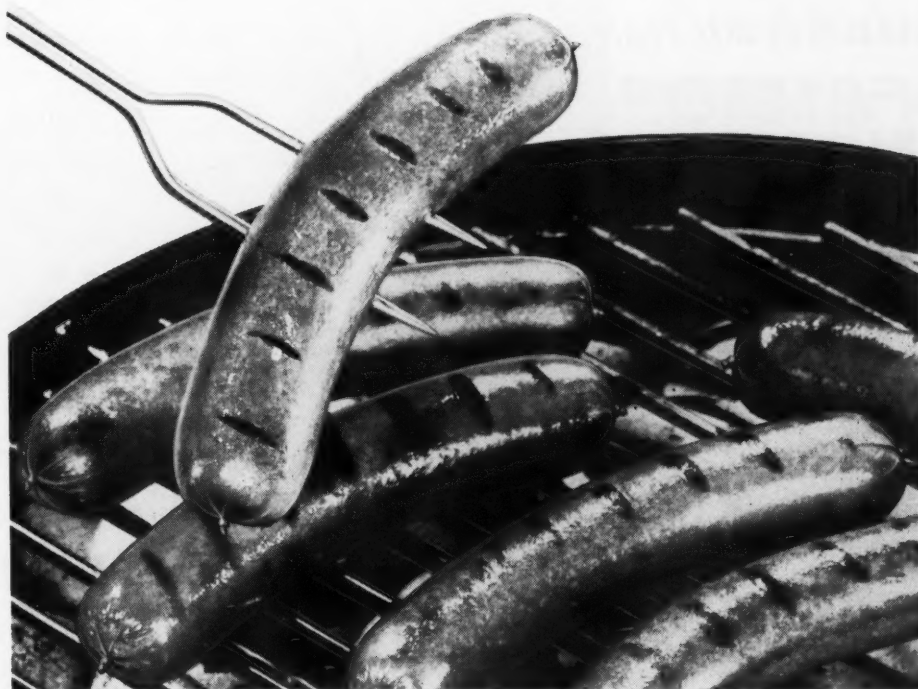


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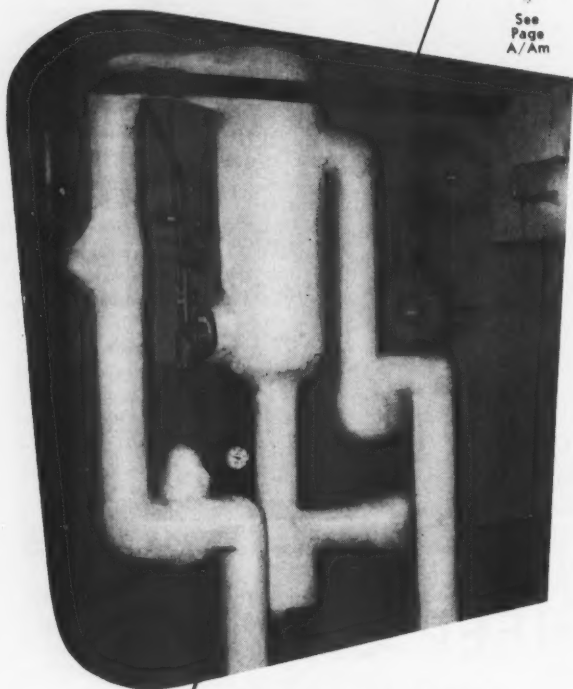
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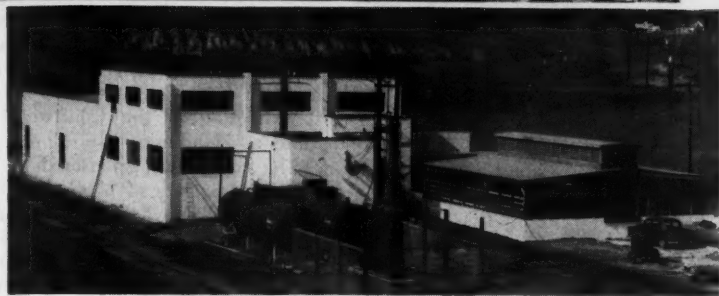
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Packers at Omaha Keep on Building, Remodeling

TOP: O'Neill Packing Co., unhindered by a side hill location, is taking a big stride forward. CENTER: R & C Packing Co., Omaha's newest plant a year ago, is already planning expansion. BOTTOM: Having acquired adjoining plant formerly used for sausage manufacture, Greater Omaha Packing Co. will remodel completely.

manager, the firm has plenty of room for expansion when demand merits further building.

The R & C Packing Co., owned by Howard Ross and Larry E. Coyle, after being in business for little over a year, has boosted its weekly capacity to 1,300 cattle. A completely conveyorized dressing floor and new holding cooler are under consideration. Specializing in Prime and Choice carcasses, the firm ships by rail and truck to all parts of the country. Recent improvements include remodeling of the cooler and the rendering department.

The Nebraska Beef Co. has just finished a new two-story beef cooler and hide cellar which will enable the firm to handle more volume.

Owners of the Omaha Packing Co. late in 1957 purchased the adjoining building which had been occupied by the Glaser Provision Co. Herman Cohen, president, and Pennie Davis, vice president and general manager, plan to remodel and combine the present plant and the new acquisition into a larger beef operation. The expanded plant is expected to be ready to operate under MID within six months. Considering "on-the-rail" dressing, Davis says, "Equipment will be installed to more than double weekly slaughter of 900 cattle."

On the south side of the stock-

PROVIDING firm support for Omaha's position as a leading meat processing center is the continuing development of many small beef plants in the vicinity of the stockyards. New plants are being constantly added and older plants have been aggressive in remodeling or expanding to handle greater volume. These plants are all built to federal specifications.

While the large packers account for the bulk of the animals processed, independent slaughterers absorb almost one-third of the total saleable cattle received.

Twenty packing plants are located in the vicinity of the stockyards. Building during the past year among independent processors has included construction of four new plants and many enlargement programs. Present and future plans show little slowdown in the overall picture.

Latest new beef plant is the Midwest Packing Co. which started operations on September 23, 1957. New-

est "breaking" concern is the Simon Wholesale Meat Co. which began operations in a new plant in November, 1957. The George Hoffman Packing Co. started operations in April, 1957 and already is looking forward to greater endeavors. Complete articles on these plants will appear in early issues of the PROVISIONER.

Table Supply Meat Co. is just completing 10,000 sq. ft. of construction and remodeling of older parts of the plant. Operations will be under MID inspection. A gala open house is planned for the near future.

Complete remodeling has taken place at the Omaha Dressed Beef Co. to increase capacity over three times that of 1956. Among the many changes was the remodeling of the refrigeration system, improvement of shipping facilities and the revamping of the dressing floor. Utilization of modern machinery enables this company to process 20 cattle an hour on one bed. According to Lee A. Bernstein, part owner and general

yards, the O'Neill Packing Co. is constructing a three-story brick and concrete addition to house a conveyorized killing floor; inedible rendering, and a hide fleshing and tanner trimming department. To meet expanding demand for the firm's products, the plant is now working under crowded conditions with slaughtering operations extended over two shifts. Production of the O'Neill plant, which started in 1952, was doubled last year by construction of a 60 x 60 ft. beef holding cooler and will again be expanded when the present building has been completed, says James O'Neill, owner and general manager. The old killing floor will be converted into space for processing offal. Operations in the new part of the building may start in November, 1958.

John Roth & Sons has erected the framework of a new steel and concrete building which will be completed early this summer. Capacity of the plant will be increased by enlargement of the killing area, coolers and hide cellar.

B. Rothchild & Co. recently completed a 24 x 72 ft. two-story and basement addition to increase capacity from two to four beds, enlarge the hide cellar and provide more office space upstairs. Part of the change

called for providing space in the inedible department to accommodate supplementary machinery.

Oklahoma State University Wins Meat Judging Contest

Oklahoma State University took top honors in the recent intercollegiate meat judging contest in Ft. Worth, Tex., by scoring 2,703 points out of a possible 3,000.

The contest was sponsored jointly by the Southwestern Livestock Exposition and the National Live Stock and Meat Board. A record number of 11 teams from agricultural colleges in ten of the states participated in the annual competition.

By winning the contest, Oklahoma State gained a year's possession of the Meat Board's challenge trophy, which must be won three times for permanent ownership. This gives Oklahoma State two legs on the current trophy. The University of Wisconsin has also taken it home twice. Since the contest was inaugurated in 1938, teams from Oklahoma State have permanently retired two meat judging trophies.

Members of the top-placing Oklahoma State team which was coached by Lowell E. Walters, were: Carl

Watson, Carnegie, Okla.; Jim Clower, Faxon, Okla., and Don Renbarger, Oklahoma City, Okla.

Watson rang up the highest individual score in the contest, making 929 points out of a possible 1,000. In second and third place individually were Kenneth McGee, Texas A. & M. College, and Don Renbarger of Oklahoma State.

ASME Materials Handling Conference Set for June

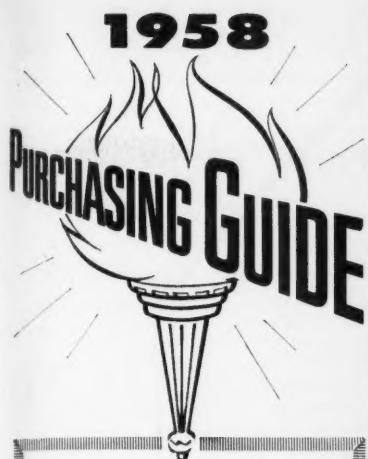
Such diverse topics as the reduction of production costs during a recession, handling of radioactive materials and logistics for space satellites are on the program of the Conference on Material Handling.

The conference, sponsored by the American Society of Mechanical Engineers, will be held at the Public Auditorium, Cleveland, June 9-12, concurrently with the National Materials Handling Exposition, which is produced by Clapp & Poliak, Inc., New York exposition management organization.

At the show, some 200 companies will exhibit about 6,000 pieces of equipment designed to move different kinds of material by mechanical rather than manual means.

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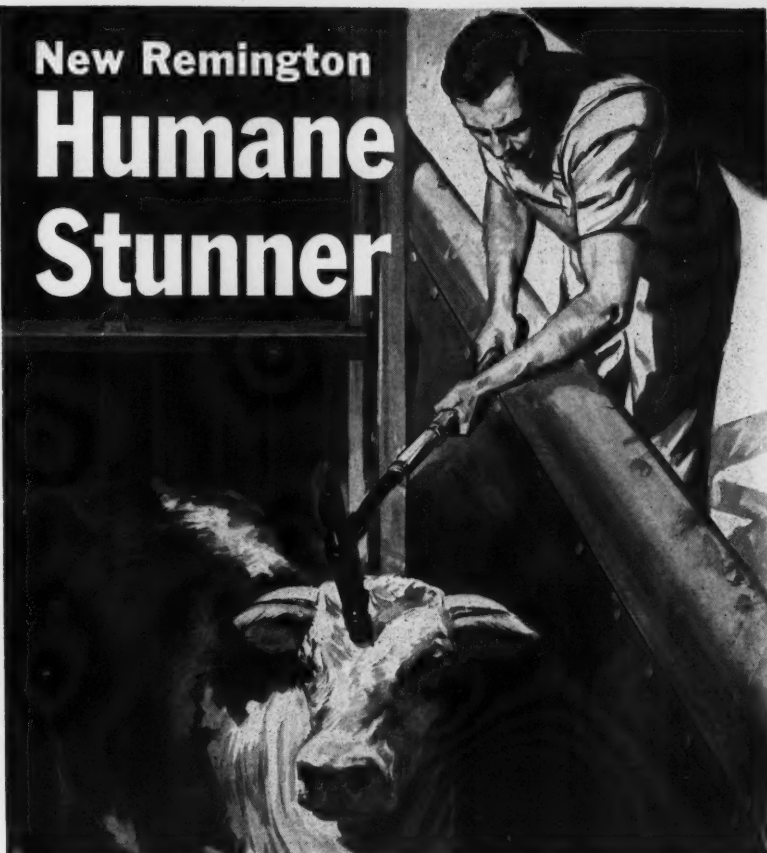
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stall-free starts and faster acceleration . . . prevents drive-line failures caused by shock loads . . . stops engine damage from lugging and stalling . . . reduces driver fatigue. And its automatic lock-out gives top fuel economy both on and off the road.

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DODGE *Power Giants*

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Executive Manpower is Needed in Your Firm; How to Build One

By J. W. MACMILLAN

Director, Personnel - Development
Canada Packers, Ltd., Toronto, Canada

THE realization by top management that there is a critical shortage of competent executive manpower, and that something ought to be done about it, has given rise to a number of plans and programs for the development of executive talent. Some of these have been carefully tailored to meet the requirements of a particular business concern, industrial plant, or government agency. They have been well designed and put into operation by capable people who have been careful to establish adequate controls and to avoid unwarranted claims. These programs have already done much to relieve the shortage of executives in the organizations using them and there is every indication that they will continue to have real value in the future.

Unfortunately, there have also been "packaged programs" whose proponents have loudly hailed them as panaceas for all management's problems. If these have had some measure of success it has been due to the fortuitous matching of company needs and the methods used, rather than to the universal applicability of the fixed procedures. The needs of organizations differ, and each requires special handling in accord with its established ways of doing things. No rigid program can meet the needs of an organization without disrupting its operations to some extent, sometimes so seriously that the program is worse than useless.

Although this is a relatively new field, experience and research have demonstrated that there are principles and methods which can be profitably applied to the problems of executive development provided the specific needs of an organization are known to begin with. The following outline has been prepared to show how these can be used to greatest advantage. It consists of brief discussions of five steps or phases, each of which is designed to furnish information necessary in the selection of appropriate methods for the development of executive personnel. The five steps follow.

1. Organization analysis and job requirements.
2. The current executive inventory and appraisal.
3. The executive reserve.
4. Planning for development.
5. Administration of the program.

A sixth section on costs and results indicates what may be expected from the program if it is established as recommended in the other sections.

1. ORGANIZATION ANALYSIS AND JOB REQUIREMENTS: The first phase in the program should be an intensive study of the existing management structure and of the jobs in that structure. Each job should be studied from several points of view. First from that of the man who holds it now, second from that of men who have held it, and third from that of others who are in related jobs.

The usual type of job description which lists only the functions of a job is not detailed enough. It contains little information about the attributes, abilities and capacities needed by the man who is to fill it. In addition to the analysis of job function there should be a description of such factors as the educational background, experience, special skills, social and personality adjustments required in the man who could best fulfill the demands of the position.

In final form the job requirements should represent the combined judgments of people who know most about the jobs. Interviews should be held with these people, using carefully standardized procedures. Questionnaires may be used along with interviews in eliciting information but they should never be used as substitutes for the interview.

Tentative job requirements should be prepared from the data and checked for accuracy and completeness. Final forms can then be drawn up for use in subsequent parts of the program.

2. EXECUTIVE INVENTORY AND APPRAISAL: The job requirements prepared in the first part of the program should serve as guides in the

second part. This is an inventory of the executive talent currently employed and appraisals of the people at present in the jobs described. The relationship between jobs and people would not be as clearly defined without the results of the first part of the program, so the second part should be started only after the first one is far enough along to provide job information for each person appraised.

Proper personnel appraisal is difficult and time consuming since it involves the efforts of everyone in the management groups. It deals with people in jobs, rather than with jobs in isolation, so it requires the exercise of caution and an understanding of the human factors involved if it is to be conducted on an objective and rational basis.

There is no one best way of appraisal. Many methods have been used, but the most reliable results have been obtained through the use of appraisal teams. A team should be composed of from two to five members, one of whom is the immediate superior of the person to be appraised. The other members should be chosen from those who know him and his work best, though sometimes it has been found advisable to have someone on the team who knows nothing about this. This person can act as recorder and can summarize the findings with less bias than an interested person.

Each appraisal presents different problems and should be treated separately to avoid a mechanistic approach. There is no universal set of characteristics of the good executive, so flexibility is essential in determining the factors upon which to make the appraisal. However, there should be a systematic basis for all appraisals to ensure consistency of procedures and comparability of results. It is here that the job requirements prepared in part one of the program can be invaluable. With this detailed knowledge of jobs it becomes relatively easy to decide which characteristics to evaluate in the job holders. The

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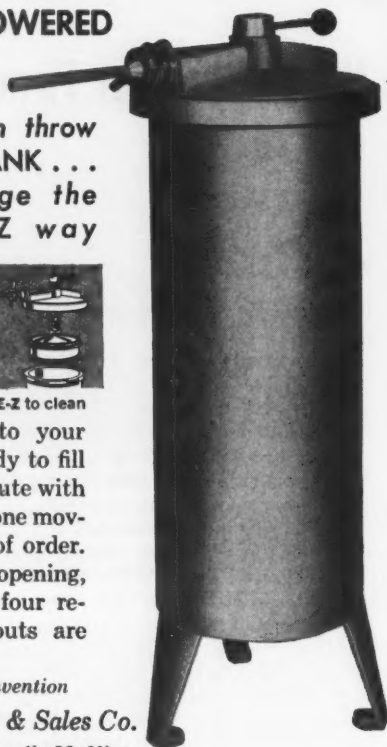
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degree of agreement between appraisal results and job requirements will provide a pretty accurate measure of the effectiveness of an individual in his job.

Comparison of the completed inventory and the job requirements will supply a lot of factual and dependable information about the management structure. It will show, for instance, where gaps exist, if there are misfits in some jobs or if good men are being wasted in jobs for which they are overqualified. It will indicate what should be done hurriedly to avoid potential crises and what direction long term plans should take. It also leads directly into the third phase of the program, the measurement of the executive reserve.

3. THE EXECUTIVE RESERVE:

This part of the program involves employees who are not in supervisory or executive positions but who have opportunities to advance to such positions. It also includes those in the lower levels of management who have not been reviewed during the executive inventory. This group constitutes a reserve of executive manpower to which management frequently pays little attention. Consequently many potentially good men are lost because they see few chances for advancement. Feeling that they are on a dead-end street, they go elsewhere to find jobs that hold more promise of future reward, leaving less able men to replace them. This creates high turnover and disproportionate personnel costs at the junior levels and forces management to look outside the company for competent people.

The same approach should be used in evaluating this group as was used in the appraisal of more senior executives. The appraisals may be less intensive than the former since the objective in this case is the identification of potentially good men rather than the evaluation of qualifications for particular jobs. There will be less information to summarize in these cases and more formalized procedures can be used. Thus this part of the program can be completed in a relatively short time. However, care must be taken to include enough information on each person to serve as a valid basis for prediction, and to exclude snap judgments and perfunctory statements.

Proper evaluation and development of this group leads to a constant supply of competent junior executives who can be moved into positions of increasing responsibility, greatly reducing the need to "go outside" for men to fill higher level vacancies.

4. PLANNING FOR DEVELOP-

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'Old Smoky' summer sausage is now processed with ACCEL by Peters Meat Products. New starter culture has cut product failures and returns to zero.

Better Summer Sausage In Less Time Thanks to ACCEL®

Peters Meat Products of Eau Claire, Wis., and St. Paul, Minn., makes a summer sausage called 'Old Smoky'. And like all packers who produce summer sausage, they had their problems. The lengthy processing time limited their production capacity to one 5,000-lb. batch of 'Old Smoky' per week. They typically encountered spoilage, off-flavor, nonuniform color, poor texture, and nitrite burns.

These problems, shared by every summer sausage packer, are all attributable to chance fermentation according to AMIF research. The best way to beat this univer-

sal problem was to find a way of controlling the fermentation process. The answer proved to be a starter culture, developed by the AMIF and commercially produced by Merck & Co., Inc., under the name ACCEL.

Here's what happened when Peters started using ACCEL in 'Old Smoky'. Processing time was cut so sharply that they tripled output. They now produce three 5,000-lb. batches per week without expanding production facilities. Sam Pire and Adolf Remmele, Plant Superintendents, and other Peters officials report that ACCEL has resulted in considerable cost savings.

They are assured of constant uniformity in texture, flavor, and color. Returns and product failures have been cut to zero. Consumer acceptance of 'Old Smoky' has substantially increased—and Peters has enthusiastic letters to prove it. The people at Peters are sold on ACCEL.

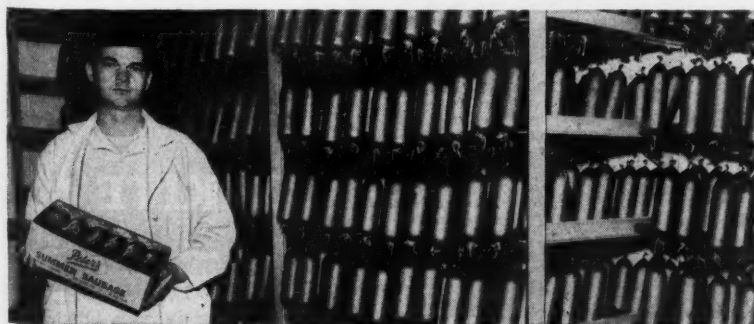
ACCEL offers important savings in money, time, and labor wherever it is used. It completely eliminates the 72-hour period of holding in the cooler and the 24-hour tempering period. It offers the surest way of producing a tangy, high-quality product with spoilage and failures held to a rock-bottom minimum. ACCEL is in convenient powder form to be introduced during the mixing process so that no new equipment is required.

ACCEL is MID approved for summer sausage, Lebanon, thuringer, cervelat, salami, and pork roll. *For free literature and samples, contact your local Merck representative or write directly to Department NP-412.*

**MERCK & CO., INC., Rahway,
New Jersey**

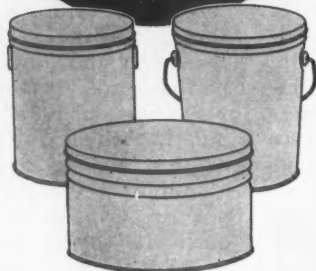
© ACCEL is the trademark of Merck & Co., Inc., for its brand of lactic acid starter culture.

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Sam Pire, Plant Superintendent of Peters Meat Products, inspects a batch of 'Old Smoky' summer sausage processed in only 48 hours by using ACCEL.

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for
Meat & Lard
Products

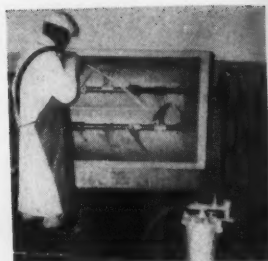


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MENT: The results of the first three parts of the program may now be used to begin a systematic study of executive development. This blueprint of jobs, the people in them, and the reserves available to fill vacancies provides a solid base of factual knowledge upon which to build a program designed to meet the specific needs of the organization.

Just as there is no one set of characteristics of the good executive there is no one best way of developing executive talent. Many methods have been used with varying success under different circumstances. A thorough knowledge of the needs of the organization in question is necessary to simplify decisions about which methods or combinations of methods to use. Without this knowledge there is no way of telling which of the methods listed below (or others) can be expected to produce best results.

1. Job rotation
2. On the job coaching by superiors
3. The case study method
4. Periodic conferences with colleagues and superiors
5. Service on committees inside and outside of the company
6. Counselling by superiors and specialists
7. Role playing
8. University and other management courses
9. Lectures, movies, etc.

The development program for each executive at the higher levels will have to be specially planned to meet both the needs of the individual and the company without interfering with the performance of current duties. At lower levels more uniform procedures may be used, since there are many more people at these levels and the need for special attention is not so pronounced.

5. ADMINISTRATION OF THE PROGRAM: Responsibility for the administration of the program should be assigned as early as possible. It is important to recognize that this responsibility is a staff function and that the direction of the program rests with top management. The administrative staff can furnish information of a quantitative and factual nature which will be of real significance in helping management make decisions about the program. However, since the aim of the program is the development of management talent, only those in management positions are qualified to make these decisions, so the ultimate responsibility for the program is theirs.

Usually the personnel department is better equipped to handle the de-

tails than any other, though in some instances it has been found preferable to establish a special section or division to do this work directly under the supervision of the president or general manager. Whoever gets the job will have a number of important duties of which the following are representative:

1. Assist and supervise in the preparation of job requirements with the help of operating executives who know most about the jobs.
2. Act as a clearinghouse for determining executive personnel needs.
3. Be responsible for the development of appraisal procedures and methods for recording and summarizing them.
4. Maintain files of executive and potential executive people. These should be considered confidential and to be used only by those authorized to do so.
5. Assist management in the preparation and operation of development plans for individuals and groups.
6. Maintain an up-to-date record of the management group, showing present status, replacements available and reserves in line for promotion.

Other duties will be added to this list as the program progresses and experience indicates what needs to be done to keep it running smoothly.

6. COSTS AND RESULTS: The direct costs of a program of this kind may vary from almost nothing to many thousands of dollars annually. A small company may be able to initiate a program without additional staff members and with few extra expenses. A larger organization may

need additions to the staff and outside help may be necessary to provide facilities and personnel to assist in some phases. These expenses can be adjusted to the particular organization.

There will be indirect costs which are not so easy to measure. Participation by all members of management is of primary importance in the success of the program and will involve considerable time and effort. The dollar value of such participation is hard to determine accurately. Concern over the vagueness of this type of expense has caused many management people to avoid executive development programs. They fear that the cost will exceed the tangible results. That this concern is unfounded may be shown by listing some of the results of this type of program that are known to have occurred. They fall into two categories, those which appear soon after a program starts and those which become apparent only after the program has been in effect for some time. The first category includes the following:

1. More objective selection of candidates for promotion.
2. More objective standards for the selection of new employees.
3. Exact knowledge of the current management picture and available replacements.
4. Improved planning for the development of able people to fill vacancies as they occur.
5. Reduced turnover at lower levels of management due to improved attitudes toward the company.

Some of those in the second category are:

1. An executive group with a broader background of experience and knowledge; fewer men in top management who have had experience in only one management field.
2. An executive group with better teamwork and higher morale.
3. Better communications at all levels of management.
4. Higher morale and improved performance of employees due to a better understanding by management of human factors in the concern.
5. Decreased personnel costs through reduction in turnover.
6. Decreased operating costs due to improved management.
7. A continuing supply of able replacements to fill vacancies in the executive group.

These lists are by no means complete. There are many other tangible and intangible results which come from giving able men the opportunity to grow and develop in knowledge and application of management skills.



NEW APPROACH to chili block packaging, which eliminates use of pan molds and mechanizes packaging operation, has been developed by Milprint, Inc., Milwaukee, and adopted by Seitz Packing Co., Inc., St. Joseph, Mo. Duplex cellophane pouch is flexographically printed overall in red, with white used for printed matter and yellow for emphasis. Equipment provided by Milprint opens bag, bends back ears and places reusable block form over opened bag, thus eliminating need for pan mold. After being filled and cooled, the pouch is heat-sealed.



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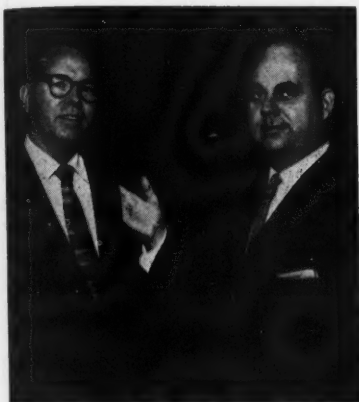
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The Meat Trail...



SILVER EMBLEM in recognition of 25 years of industry service is presented to Jack K. Bailey (left), plant superintendent at Redfern Sausage Co., Atlanta, by Robert L. Redfearn, president, on behalf of American Meat Institute. Bailey began his industry career with Swift & Company in 1931 and later served with Armour and Company before joining Redfern Sausage Co. in 1952.

Armour to Close One Plant And Trim Kill at Two Others

Armour and Company will close its plant at Grand Forks, N. D., and curtail livestock slaughtering operations at two other plants, effective April 26, because of reduced supplies of livestock in those areas, the company has announced.

Hog and lamb slaughtering operations will be discontinued at the Oklahoma City plant, and lamb and calf slaughtering will be halted at National Stockyards, Ill.

RUSSELL W. MANK, Armour general manager at Oklahoma City, said that plant will continue pork processing operations, using dressed carcasses shipped in from other slaughtering facilities. The company also will continue to buy hogs and lambs on the Oklahoma City market for shipment to other plants.

Armour's hog slaughtering facilities at Oklahoma City are old and far too large to permit economical operations with the limited supply of hogs available, Mank explained. About 50 of the approximately 800 employees at the plant will be affected by the curtailment.

Some 30 to 40 of the 1,500 Armour employees at National Stockyards will be affected by the cessation of lamb and calf slaughtering, according to GILBERT D. LEWIS, general manager. He said that production in this segment of operations has progressively declined, and facilities have been

operating at only a small fraction of capacity. The National Stockyards sales organization will be supplied with lamb and veal shipped in from other Armour plants.

The Grand Forks plant, which will be closed permanently, has been handling only cattle for more than a year, having discontinued pork operations in April, 1955, and sheep and calf processing in January, 1957. Livestock buying facilities will be continued at Grand Forks, but all other operations will be transferred to the Armour plant at West Fargo, N. D. The shutdown will affect about 60 employees, some of whom will be transferred to West Fargo.

Armour Names Thomas V.P. And Head of Midwest Area

JACK THOMAS, general manager of the Armour and Company plant at Omaha, Neb., has been elected vice president and general manager of the midwest area of the company, WILLIAM WOOD PRINCE, Armour president, announced.

In this capacity, Thomas will have broad authority to make decisions in livestock procurement, meat processing and sales matters for the six Armour meat packing plants included in the area. The plants are at Omaha; St. Joseph, Mo.; Sioux City, Ia.; Huron, S. D.; North Platte, Neb., and Denver, Colo.

Formation of the midwest area is another step in Armour's decentralization program announced last year. Six administrative areas have now been announced, grouping meat packing plants and sales and processing units of the company's food business.

Thomas joined Armour at Oklahoma City in 1930 as a clerk. He advanced to manager of the Oklahoma City wholesale market and plant sales manager. He was general manager of plants at Grand Forks, N. D.; Peoria, Ill., and Kansas City before going to the Armour Omaha plant in 1954.

Alpo Pet Food Firm Moves Into New Canning Plant

Allen Products Co., Inc., manufacturer of Alpo canned pet foods, has consolidated all operations under one roof with its recent move into the company's new canning plant, three miles west of Allentown, Pa.

The new building, situated on a nine-acre site, includes ample office space, a 12,000 sq.-ft. production

floor, a 0° F. freezer that can handle 20 carloads of frozen meat, a large cooler for fresh meat and storage area for canned products. The mechanized plant has a production capacity of 250 cans per minute.

The company was founded in 1936 by ROBERT F. HUNSICKER, now president. Sole product in the beginning was a baked meat loaf dog food, which was delivered in Hunsicker's car to private homes in the area. DANIEL G. PETT joined the growing firm as sales manager in 1948 and now is vice president.

Products have developed into a family of canned 100 per cent meat pet foods, including beef, horse meat, lamb, chicken, whale meat, beef liver and beef stew. The distribution area includes most major cities from Portland, Me., to Richmond, Va., and as far west as Chicago and also points in Bermuda and Puerto Rico. Delivery is mainly by the company's own truck fleet, which consists of five tractor-trailers and four smaller units.

The company advertises extensively through newspapers, television, radio, billboards and bus cards in cities where Alpo products are sold. Advertising agency for the firm is Weightman, Inc., Philadelphia.

F. W. Lail Named President Of National Meat Canners

FRANK W. LAIL, sales manager of the canned meat division of Oscar Mayer & Co., Madison, Wis., was elected president of the National Meat Canners Association at the group's annual meeting in Chicago. He succeeds ROGER E. BRICKMAN, vice president of Illinois Meat Co., Chicago.



FRANK LAIL

Lail has been sales manager of canned meats for Oscar Mayer since 1951 and previously was assistant sales manager and southwest district manager for the company. From 1943 to 1947, he served as regional board management executive for the Cleveland region of the Office of Price Administration.

Other officers elected by the National Meat Canners Association are: vice president, JOHN EHRENFELD,

manager of the canned meat department of Libby, McNeill & Libby, Chicago; treasurer, ELMER SPATH, manager, smoked meat department, Agar Packing Co., Chicago, and secretary, J. H. MONINGER, American Meat Institute, Chicago.

Directors elected at the annual meeting are: RICHARD ARNEY, vice president, Geo. A. Hormel & Co., Austin, Minn.; J. EMMETT CLAIR, vice president and general manager, Republic Food Products Corp., Chicago; G. C. HOGLUND, head of the canned meats department, Wilson & Co., Inc., Chicago; WAYNE RICE, canned meat sales manager, Hygrade Food Products Corp., Detroit, and T. C. TAIT, manager of the canned foods department, Swift & Company.

JOBS

Swift & Company, Chicago, has appointed RUSSELL F. SCHOBEL as head of the company's general margarine department. He succeeds WILLIAM OSTERMANN, who has retired. Responsibilities of the position include



W. OSTERMANN



R. F. SCHOBEL

general management of Swift's margarine plants in Chicago, Jersey City, Kansas City, Los Angeles, Atlanta, Ft. Worth and Toronto, Canada. Ostermann has been with Swift since July 1, 1928, when Swift acquired the Eckerson Co., Jersey City, N. J., where he had been employed 11 years. Ostermann organized the first Chicago plant margarine department in 1939. He became head of the general margarine department in 1954. He has been a member and chairman of the board of the National Association of Margarine Manufacturers and this year is secretary of that organization. Schober joined Swift in 1937 as a student salesman at Syracuse, N. Y. From 1948 until 1957, he was head of the margarine department at Jersey City, N. J. Schober was transferred to the general margarine department last year.

W. T. (BILL) KINNEY has been appointed district manager of Geo. A. Hormel & Co. packing division operations in Boston, Mass. He joined the company in 1931 and most re-

cently has been sales manager of western car routes, with headquarters in Austin, Minn. C. G. (CHUCK) OLSEN succeeds Kinney as western car routes sales manager.

WILLIAM J. BLACK, formerly with Marhoefer Packing Co., Muncie, Ind., has joined Hunter Packing Co., East St. Louis, Ill., as manager of beef procurement and sales. The new manager will report to vice president HENRY BELZ, who is the company officer responsible for the



W. J. BLACK

operation. Belz has been acting as manager since the retirement of B. B. TROTTER in February, 1957. Black worked with Marhoefer as a salesman, as assistant manager of beef procurement and sales and as manager of that department.

ORLO SORENSON, who formerly operated a packing plant in partnership with NORM OBLER, has joined the Herbert M. Ziff organization in Elmira, N. Y. The Sorenson-Obler operation has been dissolved.

A. H. TROSKY, formerly head of the planning and methods department at the Cedar Rapids (Ia.) plant of Wilson & Co., Inc., has been named assistant to the superintendent of the Cedar Rapids plant. He will be primarily responsible for putting into effect recommendations resulting from planning and methods studies. Trosky will be succeeded as head of the planning and methods department by JAMES L. BARR, who has been filling a similar post at the Wilson plant in Memphis. J. H. LUCY will fill the Memphis spot vacated by Barr.

PLANTS

Modern Packers, Ltd., Montreal, Canada, will expand beef operations with a new \$500,000 addition nearing completion at the plant. The two-story addition will house offices, a large beef cooler and boning room and also will provide dry storage and freezer storage space, reports G. W. MCSWEENEY, manager. Changes will be made in the existing building to improve handling.

FRED C. and ETHEL M. PITT are the new owners of Archer's Willowside Meats, Santa Rosa, Calif., which they acquired from ROBERT ARCHER.

Jiffy Steak Co., Freedom, Pa., has announced the completion of its new

\$350,000 plant in Saltsburg, Pa., 35 miles east of Pittsburgh. Jiffy produces Jiffy super beef steaks and other portion-controlled, frozen meat products. SAMUEL ERENSTEIN is president. The new Jiffy plant has an area of 15,000 sq. ft. The interior of the processing area is white ceramic tile with corrugated ceiling. Floors are concrete with a metallic additive for strength and durability. The entire refrigeration system is operated with ammonia. A 30-ton air conditioning system cools the building.

James Knight Packing Co., Woodville, Wash., has completed a new kill floor and additional cooler, reports owner JAMES KNIGHT. The expansion cost approximately \$62,000.

Genesee Packing Co., Rochester, N. Y., is constructing a new kill floor and will operate under federal inspection when the building is completed, the firm has informed the PROVISIONER. The old-kill floor is being converted to a chill box. The cost of the project is estimated at about \$100,000.

A new cooler addition is being planned by Cadwell, Martin Meat Co., Hanford, Calif. The expansion program will cost an estimated \$125,000. RUSSELL R. CADWELL and HENRY MARTIN, JR., are partners in the meat packing concern.

People's Packing Co., Yerington, Nev., is installing a tallow storage tank at its plant.

A two-story, 30x23-ft. plant addition is being built by Worthington Rendering Co., Worthington, Minn., at an estimated cost of \$15,000. H. N. CLARK, vice president and general manager, has informed the NP. A new boiler, curb press and cooker will be installed. Additional plant expansion that will cost about \$40,000 also is being planned. Clark said the firm will add blood drying to its operations in the near future.

Peerless Packing Co., Beckley, W. Va., is constructing a new beef cooler and enlarging its sausage room. The improvements will cost about \$20,000, according to L. P. SORENSON, president.

Butler Packing Co., Butler, Pa., is remodeling its shipping department. H. J. DAUM, SR., owner and general manager, reports.

Jepsen Hotel Supply Co. has moved into modern, new quarters at 3150 V st., N. E., Washington, D. C. IRA D. MACKLER is manager.

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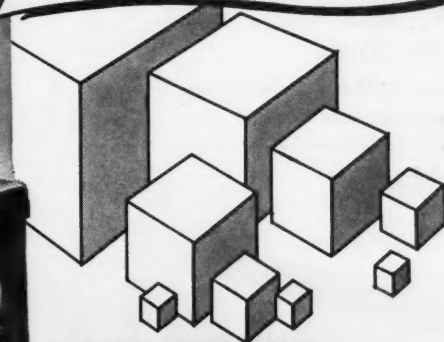
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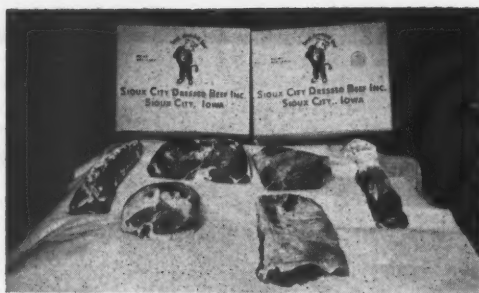
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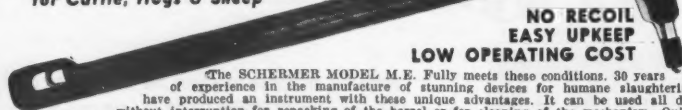
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a 30x60-ft. cooler are being added in a \$20,000 expansion at Holland Meat Co., Holland, Mich., owner **TED EVERSE** reports. A new office and packing room, which will cost an additional \$15,000, also are being planned by the company.

William Bryen Co., Camden, N. J., now is operating in a new \$250,000, federally inspected plant. The company will add Cryovac packaging of fresh beef cuts to its operations in the near future, according to **WILLIAM BRYEN**.

Frozen kosher meats will be added to the line of **Philadelphia Dressed Beef Co.**, Philadelphia, according to **SAMUEL SILVERBERG**, owner and general manager. The firm is installing an additional chill box, sales cooler and boning room at an estimated cost of \$250,000, Silverberg said.

Armour and Company has received a permit to make general interior alterations in its plant at Reading, Pa. New floors will be installed, walls repaired and other changes made at an estimated cost of \$20,000.

Burnach Packing Co., Warren, O., plans to add hog killing to its operations, **ANDY MEDOVICH**, owner and general manager, announced. Cattle, calves and sheep now are slaughtered at the plant.

The office of **Omaha Dressed Beef Co.**, Omaha, Neb., is being remodeled.

Pleasant Beef Co., Inc., Lynn, Mass., will begin processing portion control meats in the near future, according to **NICHOLAS E. DEMAKES**.

Penner Provision Co. now is located in its modern, newly-equipped plant at S. 10th and Freyburg sts., Pittsburgh 3, Pa.

Christie Packing Co., Schoolcraft, Mich., plans to begin packaging lard and bacon, owner **JOHN CHRISTIE** has informed the NP. A new lard cooler is being added at the plant, and a new smoked meat cooler also is being planned.

Minute Maid Corp. has eliminated its meat processing operation at Orlando, Fla.

Herbert M. Ziff, Elmira, N.Y., is building a new inedible room and cooler to meet new state inspection requirements, owner **HERBERT M. ZIFF** has announced. Considerable equipment also is being installed.

A new 40x60-ft. holding cooler has been completed by **Santa Maria Meat Co.**, Santa Maria, Calif., **LOU HAR-**

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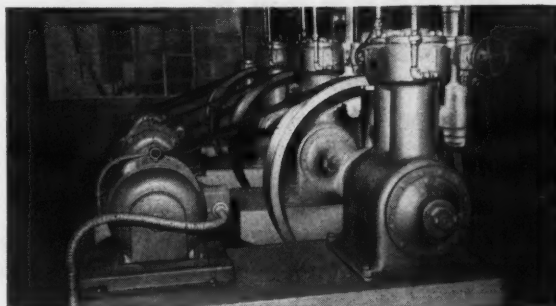
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MAN, president and general manager, announced. The company also plans to modernize its kill floor and install a mono-rail system.

Stanley Packing Co., Marshall, Mich., plans to begin the manufacture of sausage with the completion of a new sausage room, smokehouse and cooler now being built at the plant, owner DONALD STANLEY announced.

TRAILMARKS

Packer representatives at the recent President's Conference on Occupational Safety in Washington, D. C., were JOHN THURMAN, Oscar Mayer & Co., Madison, Wis.; ALEX SPINK, Kingan division, Hygrade Food Products Corp., Indianapolis, and RICHMOND UNWIN, Reliable Packing Co., Chicago.

HELEN D. (MRS. WILLIAM P.) BIZUB, associated with East Tennessee Packing Co., Knoxville, Tenn., since 1930 and purchasing agent since 1944, has moved to Oklahoma City, Okla. Mrs. Bizub terminated her business career to devote full time to homemaking.

Diamond Brokerage Co., New York City, celebrated its tenth anniversary in the brokerage business on April 10, HERBERT DIAMOND announced. The firm deals in beef, veal, pork and various provision items, selling to packers, processors and wholesalers.

JUDSON R. MILLS, who will retire April 18 as manager of the Milwaukee branch of Armour and Company, was honored by the Milwaukee Meat Council at a testimonial dinner. He joined Armour in Chicago 41 years ago and has been Milwaukee branch manager since 1935. Mills will be succeeded by GEORGE EASTWOOD of Detroit.

An honorary doctor of science degree has been conferred by Iowa State College, Ames, on JOHN W. COVERDALE, a member of the public relations staff of The Rath Packing Co., Waterloo, Ia. The degree was given to Coverdale by ISC president JAMES H. HILTON during a Founders' Day convocation in connection with the 100th anniversary of the college. Coverdale's farm leadership activities have included, service as a director of the National Live Stock and Meat Board, of the National Committee on Boys and



J. COVERDALE

and

Girls 4-H Club Work and the Iowa State 4-H Club Foundation. He joined Rath in 1932 to establish the company's feed and fertilizer operation. Prior to that, he operated the first fertilizer mixing plant in Iowa. He also established the agricultural bureau of Rath.

Hog and cattle slaughtering, sausage manufacturing, rendering and other equipment in the Detroit Packing Co. plant at Detroit, Mich., will be liquidated some time during May by Barliant & Co. of Chicago, according to an announcement by SAM BARLIANT. Much of the plant was re-equipped shortly before operations were suspended.

A final meeting of creditors of the bankrupt Noble Packing Co., Inc., has been set for 10:30 a.m. Tuesday, April 15, in the office of BERTRAM K. WOLFE, referee in bankruptcy, U. S. Court House, Ninth and Chestnut sts., Philadelphia.

New address of the Packer's Hide Association is 4236 S. Marshfield ave., Chicago 9, Ill. The telephone number at the association's new location is CLiffside 4-8300.

Mailliard & Schmiedell, Portland, Ore., has been appointed sales agent for the Armour and Company line of flash frozen meats and pot pies in the Portland trade area.

WILLIAM F. WINGERTER, head of Pegwill Packing Co., Springfield, Ill., served as ringmaster for the fourth annual YMCA carnival in Springfield.

DEATHS

EDWARD H. OPPENHEIMER, 47, president of Oppenheimer Casing Co., son of the late HARRY D., and brother of SEYMOUR OPPENHEIMER, president of Tee-Pak, Inc., is dead.

SPENCER JACOBSEN, 37, assistant hog buyer for Reliable Packing Co., Chicago, was killed in an automobile accident. He had been with Reliable for 19 years. Jacobsen was a justice of the peace and commander of the American Legion post in Peotone, Ill. The widow and three children survive.

JOSEPH P. JANIK, 90, founder of Janik's Quality Sausage Manufacturers, Chicopee, Mass., has passed away. He is survived by five sons and five daughters.

ROBERT V. SPENCER, JR., 52, New England division superintendent for Swift & Company, is dead. He joined Swift in 1927 and had been stationed in Boston since 1953.

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PALMER HOUSE

CHICAGO - APRIL 19-22

Here's hoping we'll see you at Chicago in April to show you the new Speco products . . . to tell you about new Speco methods . . . to exchange ideas on how to get cooler, cleaner cuts with Speco meat grinding plates and knives. If you have a special grinding job or need plates tailor-made to your specifications, come in and talk to our engineers.



C-D Retaining Bear-Ring

C-D Retaining Bear-Ring for cleaner, cooler cuts

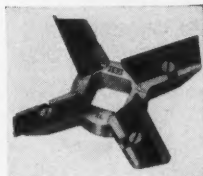
This new retaining bearing promotes cleaner cuts because it holds plate and knife in perfect alignment at all times. Product temperature rise is reduced because the friction free center bearing dissipates all heat to the bowl—not to the meat.



C-D No. 7 Grinder Knife

C-D No. 7 Grinder Knife for pork products

Does an excellent job on pork products. The angle set of the $4\frac{1}{8}$ " long blades gives a shear cutting edge. Only for $8\frac{5}{8}$ " diameter plates.



C-D X-L Grinder Knife

Self-Sharpening C-D X-L Grinder Knife

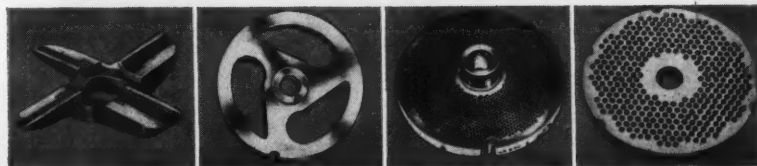
Features self-sharpening blades that stay razor sharp for the life of the $\frac{3}{16}$ " cutting edge. 2- and 4-arm styles available. Only for $8\frac{5}{8}$ " diameter plates.

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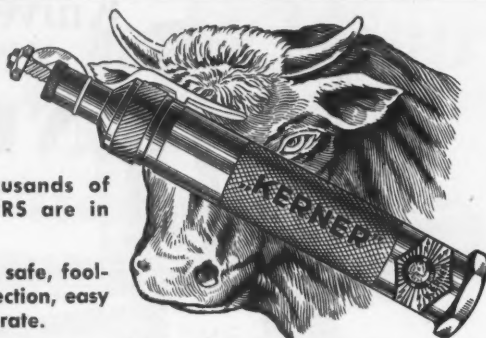
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Dealers Inquiries Invited

Flashes on suppliers

BUFFALO-BARLIANT: A heavy duty meat mincer will be imported from Europe by John E. Smith's Sons Co. and will be sold in the Midwest by Barliant & Co. under an arrangement announced by the old line manufacturer of sausage equipment and the Chicago firm. The imported mincing machines will be rewired according to American standards, equipped with American-made motors and tested at the Buffalo plant before they are shipped to meat and sausage plants.

THE GLOBE COMPANY: Customers interested in conserving their working capital may now lease packinghouse equipment, manufactured and distributed by this Chicago firm, according to R. L. GAMBILL, president. The latest equipment may be leased for a period of two years, four months, or more.

MILPRINT, INC.: This manufacturer of printed flexible packaging formally opened a new \$2,000,000 plant recently at Downingtown, Pa. The plant will produce cartons, cellophane, polyethylene, paper and foil bags, pliofilm casings for meat, polyethylene pouches, and polyethylene and cellophane rolls and sheets. Milprint's parent company is PHILIP MORRIS, INC., of New York City.

INTERNATIONAL SALT CO.: This manufacturer of dozens of types of salt products for America's industries will move its administrative headquarters from Scranton, Pa., to a 175-acre site in South Abington Township, a suburb. A modern office building will be erected at a cost of \$1,700,000.

VIRGINIA CELLULOSE DIV., HERCULES POWDER CO.: Two new sales assignments have been announced: J. G. JARRELL has been named the department's district manager in San Francisco, and GEORGE REASOR has been named district manager in Detroit. The parent company headquarters are in Wilmington, Del.

MCCORMICK & CO.: EDWARD J. VINNICOMBE, JR., has been named a vice president in charge of the Institutional division of this Baltimore spice and extract firm, according to JOHN N. CURLETT, president.

CROWN CORK & SEAL CO., INC.: FRANCIS T. MURRAY has been appointed director of advertising, public relations and sales promotion of this Philadelphia firm.



THURINGER CERVELAT

Buy this fine product to complete your line of packaged sausage.

We manufacture this product in artificial casings for slicing.

SALAMI AND THURINGER CERVELAT

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Cork in its natural state is well known and highly regarded for its excellent insulating and moisture resistant characteristics. However, by an exclusive blocked-baked patented process that uses internal and external heat to release the natural resins in the cork, United BB Corkboard becomes substantially more moisture resistant.

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Come in and "Case" our "Easy-Fill" Casings!

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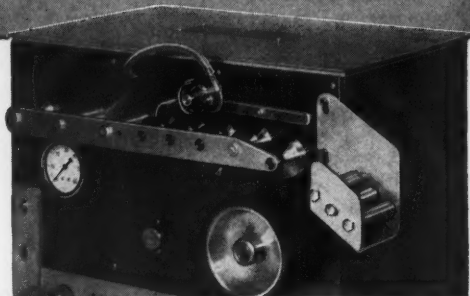
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THE TEE-CEE WIENER PEELER

**USES NO
STEAM OR
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See
Page
H/10



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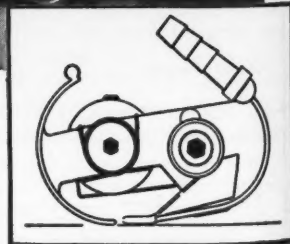
No product lost, cut or scarred, and no sorting or repeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

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CANADIAN REPRESENTATIVE: MR. WALTER PRESSWOOD, 30 MAYBANK ST., TORONTO

ALL MEAT . . . output, exports, imports, stocks

Reduced Total Kill Cuts Meat Output

Reduced slaughter of all meat animals last week resulted in another decline in meat production. Volume of output for the period under federal inspection, off by 12,000,000 lbs. from the previous week, amounted to 337,000,000 lbs. Current volume was also 10 per cent, or about 39,000,000 lbs. smaller than the 376,000,000 lbs. produced in the same week of 1957. Cattle slaughter was down by about 19,000 head for the week and about 36,000 head smaller than last year. Hog kill declined slightly from the week before, but numbered about 107,000 head below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
April 5, 1958	310	171.4	1,063	141.0	
March 29, 1958	329	181.9	1,067	140.4	
April 6, 1957	346	196.0	1,170	153.0	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
April 5, 1958	128	13.8	242	11.9	337
March 29, 1958	128	13.9	250	12.5	349
April 6, 1957	141	14.9	237	11.6	376

1950-58 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,585; Sheep and Lambs, 369,561.

1950-58 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
April 5, 1958	1,005	553	236	133
March 29, 1958	1,005	553	235	132
April 6, 1957	1,007	566	235	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
April 5, 1958	195	108	103	49	—	36.0
March 29, 1958	195	108	104	50	—	37.3
April 6, 1957	189	106	101	49	15.7	43.1

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute, totaled 155,-800,000 lbs. on March 29. This volume was 39 per cent below the 247,-400,000 lbs. in stock on about the same date a year earlier.

Stocks of lard and rendered pork fat at 39,800,000 lbs. compared with 72,000,000 lbs. in stock on about the same date last year.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

Hams:	Mar. 29 stocks as percentages of inventories on	
	Mar. 15 1958	Mar. 30 1957
Cured, S.P.-D.C.	78	52
Frozen for cure, S.P.-D.C.	75	44
Total hams	77	47

PICNICS:	Mar. 29 stocks as percentages of inventories on	
	Mar. 15 1958	Mar. 30 1957
Cured, S.P.-D.C.	105	67
Frozen for cure, S.P.-D.C.	76	31
Total picnics	87	40

BELLIES:	Mar. 29 stocks as percentages of inventories on	
	Mar. 15 1958	Mar. 30 1957
Cured, D.S.	105	72
Frozen for cure, D.S.	102	247
Cured, S.P.-D.C.	103	84
Frozen for cure, S.P.-D.C.	107	76

OTHER CURED MEATS:	Mar. 29 stocks as percentages of inventories on	
	Mar. 15 1958	Mar. 30 1957
Cured and in cure	108	61
Frozen for cure	84	44
Total other	97	52

FAT BACKS:

Cured D.S. 100 52

FRESH FROZEN:

Loins, spareribs, neckbones, trimmings, other—Total 100 61

TOT. ALL PORK MEATS 96 63

LARD & R.P.F. 104 55

U.S. Meat Exports Down In January; Imports Up Sharply

Exports of meat and meat products from the United States in January declined considerably from volume of outward shipments for the same month of last year. Imports on the other hand, were up considerably on some items. Shipments of beef and veal at 2,250,000 lbs. in January were a small fraction of the 27,827,000 lbs. exported in January last year. Exports of pork fell off to 4,180,000 lbs. from 9,420,000 lbs. in January of last year.

Shipments of animal fats continued at a fairly high level, although down from last year. January lard exports at 32,905,000 lbs. were off by nearly 5,000,000 lbs. from 37,811,000 lbs. last year. Exports of tallow declined to 83,364,000 lbs. from 97,282,000 lbs. in January 1957.

U.S. imports of beef and veal in January totaled 40,708,000 lbs. as against 11,145,000 lbs. a year earlier. Inshipments of pork rose slightly to 11,844,000 lbs. from 10,182,000 lbs. reported for the same month of 1957.

LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION AT MAJOR CENTERS IN 1957, WITH GRAND TOTALS COMPARED WITH 1956

City or area	Cattle		Calves		Hogs		Sheep and Lambs	
	1957 Head	1956 Head	1957 Head	1956 Head	1957 Head	1956 Head	1957 Head	1956 Head
Boston, New York City Area	714,837	582,624	2,708,650	2,041,213				
Baltimore, Philadelphia	453,098	61,599	1,408,692	207,975				
Cin., Cleve., Detroit, Indpls.	1,061,692	435,828	5,502,662	743,623				
Chicago Area	1,354,692	444,182	2,503,359	325,697				
St. Paul-Wis. Areas	1,596,968	1,402,374	4,939,537	630,514				
St. Louis Area	706,150	230,208	4,314,748	411,842				
Sioux City-So. Dakota Area	961,801	...	2,709,795	597,753				
Omaha Area	1,023,369	30,283	3,663,648	677,368				
Kansas City	763,691	135,547	1,536,232	422,775				
Iowa-So. Minnesota	1,499,187	679,973	13,515,637	1,483,618				
Louisville, Evansville, Nashville, Minneapolis	597,546	447,104	2,538,699	...				
Georgia-Alabama Area	370,007	191,531	1,494,127	...				
St. Joseph, Wichita, Okla. City	921,255	183,863	2,208,278	575,554				
Ft. Worth, Dallas, San Antonio	769,362	396,213	940,467	752,810				
Denver, Ogden, Salt Lake City	815,582	38,507	747,227	1,251,618				
Los Angeles, San Fran. Areas	1,211,780	156,390	1,367,646	1,360,025				
Portland, Seattle, Spokane	360,651	29,832	702,974	257,370				
Grand totals 1957	15,811,758	5,452,058	52,952,387	11,787,755				
Grand totals 1956	16,359,898	5,899,658	56,154,428	12,481,855				

1956 totals include Sioux City January 7 through May 19 and Sioux City-South Dakota area September 29 through Dec. 29. May 26 through September 22 Sioux City included with Iowa and So. Minnesota. Areas embrace same stations as in weekly table on page 102.

ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, FEBRUARY, 1958

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		Total	Lard
	Kill 000's	Beef mil. lb.	Kill 000's	Veal mil. lb.	Kill 000's	Pork mil. lb.	Kill 000's	L & M mil. lb.		
Feb. 8, 1958	329	184.3	110	11.9	1,106	155.9	226	11.3	363.4	14.5
Feb. 15, 1958	333	187.5	110	11.9	1,110	145.0	238	11.9	356.3	14.4
Feb. 22, 1958	316	178.5	109	12.2	1,066	139.3	236	11.8	341.8	14.0
Mar. 1, 1958	332	188.7	141	15.8	1,117	144.8	240	12.2	361.5	14.2

PROCESSED MEATS . . . SUPPLIES

February Meat Production Declines 20% From January Total; 11% Below Last Year

PRODUCTION of meat in commercial slaughter plants dropped sharply (20 per cent) to 1,809,000,000 lbs. in February from January volume of 2,267,000,000 lbs., and was down 11 per cent from last year's 2,026,000,000 lbs. for the month. Slaughter of all meat animals was down from both the January kill and February last year.

Aggregate production of meat for the first two months of the year at 4,076,000,000 lbs. showed a 9 per cent decline from 4,462,000,000 lbs. for January and February last year. Of the January-February volume, 2,171,000,000 lbs. were beef, 192,000,000 lbs. veal, 1,601,000,000 lbs. pork and 112,000,000 lbs. lamb and mutton. Output of the same meats for the first two months of last year consisted of 2,405,000,000 lbs. of beef, 234,000,000 lbs. veal, 1,691,000,000 lbs. pork and 132,000,000 lbs. lamb and mutton.

Beef output in February at 961,000,000 lbs. was off 21 per cent from 1,210,000,000 lbs. in January and 11 per cent below the February 1957 volume of 1,081,000,000 lbs. Cattle slaughter in February numbered 1,767,300 head compared with 2,201,900 in January and 1,998,600 head in February last year. Aggregate slaughter of cattle for the year so far numbered 3,969,200 head as against 4,471,900 last year.

Output of veal fell to 86,000,000 lbs. in February from 106,000,000 lbs. in January and was 20 per cent under the February 1957 total of 107,000,000 lbs. Volume for the year totaled 192,000,000 lbs. or nearly 22 per cent smaller than the 234,000,000 lbs. for the first two months of 1957. Calf slaughter in February at 775,100 head was down sharply from 904,400 in January and 910,500 in February 1957. Year totals were 1,679,500 and 1,978,000 head for 1958 and 1957, respectively.

Pork production in February amounted to 709,000,000 lbs. for a 21 per cent decline from January volume of 892,000,000 lbs. and a 9 per cent drop from 778,000,000 lbs. in February last year. February hog slaughter numbered 5,421,400 head compared with 6,714,000 in January and 5,995,100 in February last year. Year totals were 12,135,400 and 12,874,000 head, respectively.

Production of lard declined to 170,000,000 lbs. in February from 221,000,000 lbs. for the previous month and compared with 198,000,000 lbs. in February 1957. Volume for the year so far amounted to 391,000,000 lbs., or about 8 per cent smaller than the 424,000,000 lbs. in the same 1957 period.

Output of lamb and mutton in February was 53,000,000 lbs. compared with 59,000,000 lbs. in Janu-

ary and 60,000,000 lbs. last year. Slaughter of the animals numbered 1,051,700 head as against the January kill of 1,196,300 and 1,220,900 in February 1957. Year totals were 2,248,000 and 2,710,100 head, respectively.

Favor Beef Deductions, With Funds Going to Meat Board

Members of the New Mexico Cattlegrowers Association at their recent 44th annual convention in Albuquerque urged passage of legislation for voluntary deductions for research and promotion of beef, provided funds are turned over to the National Livestock and Meat Board for such expenditure.

Other resolutions adopted by the group oppose lower import duties on cattle, call for maintenance of a small force in Mexico to guard against foot-and-mouth disease, oppose increases in import duties on canned and dressed meats, and oppose continued acquisition of land by the federal government.

MEAT PRODUCTS GRADED

Meats and meat products graded or certified, as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Feb. 1958	Jan. 1958	Feb. 1957
Beef	467,857	586,899	552,079
Veal and calf	10,680	14,495	15,418
Lamb, yearling and mutton	16,817	22,940	21,236
Totals	495,354	624,334	588,733
All other meats, lard, ..	8,450	11,559	17,114
Grand Totals	503,804	635,893	605,847

DOMESTIC SAUSAGE

Pork sausage, bulk (lcl. lb.) in 1-lb. roll	41	@44½
Pork sausage, s.c. 1-lb. pk. 61½ @63		
Franks, s.c. 1-lb. pk. ..	64½	@71
Franks, skinless,		
1-lb. package	53	@54
Bologna, ring (bulk) ..	51½	@54
Bologna, art. cas., bulk 44 @46		
Bologna, a.c., sliced, ..		
6-7 oz. pk. doz.	2.97	@3.24
Smoked liver, h.b., bulk 51 @53		
Smoked liver, a.c., bulk 43 @46		
Polish sausage, smoked ..	57	@70
New Eng. lunch spec. ..	63	@74
New Eng. lunch spec., sliced, 6-7 oz., doz.	3.99	@4.92
Olive loaf, bulk	48½	@56½
O. L., sliced, 6-7 oz., doz. 3.11 @3.75		
Blood and tongue, bulk 64 @68		
Pepper loaf, bulk	63½	@74
P.L., sliced, 6-7 oz., doz. 3.11 @4.50		
Pickie & pimento loaf, 4½ @52		
P.A.P. loaf, sliced,		
6-7 oz., dozen	2.96	@3.00

DRY SAUSAGE

(lcl. lb.)	
Cervelat, ch. hog bungs, 1.05 @1.07	
Thuringer	63 @ 65
Farmer	86 @ 88
Holsteiner	86 @ 90
Salami, B. C.	92 @ 94
Salami, Genoa style	1.05 @1.07
Salami, cooked	59 @ 58
Pepperoni	90 @ 92
Sicilian	99 @1.01
Goteborg	86 @ 85
Mortadella	59 @ 61

SEEDS AND HERBS

(lcl. lb.)	Whole	Ground
Caraway seed	20	25
Coriander	41	47
Mustard seed,		
fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander,		
Morocco, No. 1	20	24
Marjoram, French ..	62	67
Sage, Dalmatian, ..		
No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	82	92
Resifted	90	97
Chili, pepper	45	
Chili, powder	45	
Cloves, Zanzibar	64	69
Ginger Jam., unbl.	92	98
Mace, fancy, Banda 3.50	4.00	
West Indies	3.65	
East Indies	3.25	
Mustard flour, fancy ..	40	
No. 1	36	
West Indies nutmeg ..	2.50	
Panrika, Amer. No. 1 ..	48	
Panrika, Spanish	65	
Cayenne pepper	62	
Pepper:		
Red, No. 1	57	
White	55	60
Black	39	48

SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.05 @1.35
Clear, 35/38 mm.	1.06 @1.15
Clear, 35/40 mm.	85 @1.10
Clear, 38/40 mm.	1.05 @1.35
Clear, 40/44 mm.	1.30 @1.65
Clear, 44 mm./up	1.95 @2.50
Not clear, 44 mm./dn.	75 @ 85
Not clear, 44 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2½ in./up.	3.50 @3.70
Spec. wide, 2½-2¼ in.	2.55 @2.70
Spec. med., 1½-2¼ in.	1.50 @1.60
Narrow, 1½ in./dn.	1.05 @1.15
Beef bung caps: (Each)	
Clear, 5 in./up	34 @ 40
Clear, 4½-5 inch	29 @ 32
Clear, 4-4½ inch	19 @ 21
Clear, 3½-4 inch	15 @ 16
Not clear, 4½ inch/up ..	18 @ 21
Beef bladders, salted: (Each)	
7½ inch/up, inflated ..	18
6½-7½ inch, inflated ..	15
5½-6½ inch, inflated ..	13
Pork casings: (Per hank)	
29 mm. down	4.65 @4.80
29/32 mm.	4.50 @4.65
32/35 mm.	3.85 @3.80
35/39 mm.	3.25 @3.40
38/44 mm.	3.05 @3.15

Hog bungs:

(Each)	
Sow, 34 in. cut	60 @65
Export, 34 in. cut	53 @57
Large prime, 34 in.	38 @40
Med. prime, 34 in.	23 @27
Small prime	16 @22
Middles, cap off	60 @70
Hog skips	56 @60
Hog runners, green	19 @25
Sheep casings: (Per hank)	
26/28 mm.	6.10 @6.40
24/26 mm.	5.95 @6.25
22/24 mm.	4.75 @5.25
20/22 mm.	4.10 @4.45
18/20 mm.	2.70 @3.35
16/18 mm.	1.50 @2.30

CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	
bb., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse. Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N. Y.	5.75
Refined standard cane gran. basis (Chgo.)	8.85
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, less 2%	8.70
Dextrose:	
Cerelose, regular,	
(carlots per cwt.)	7.46
Ex-warehouse, Chicago	7.61

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

April 8, 1958

WHOLESALE FRESH MEATS

CARCASS BEEF	
Steers, gen. range: (carlots, lb.)	
Prime, 700/800	None qtd.
Choice, 500/600	46n
Choice, 600/700	47n
Choice, 700/800	47n
Good, 500/600	44
Good, 600/700	44
Butt	37
Commercial cow	35n
Canner-cutter cow	34 1/2

PRIMAL BEEF CUTS

	(Lb.)
Rounds, all wts.	55
Trimmed loins	
50/70 lbs. (cl)	1.05@1.25
Square chuck	
70/90 lbs. (cl)	45
Arm chucks, 80/110	43 @43 1/2
Ribs, 25/35 (cl)	84 @86
Briskets (cl)	41 @42
Navel, No. 1	26 1/2 @27
Planks, rough No. 1	25 @26

Choice:	
Hindqtrs., 5/800	53n
Foreqtrs., 5/800	42n
Rounds, 70/90	53
Tr. loins, 50/70 (cl)	73 @82
Sq. chucks, 70/90	45
Arm chucks, 80/110	43 @43 1/2
Ribs, 25/35 (cl)	82 @85
Briskets (cl)	41 @42
Navel, No. 1	26 1/2 @27
Planks, rough No. 1	25 @26

Good (all wts.):	
Rounds	48 @50
Sq. cut chucks	43 @44
Briskets	38 @39
Ribs	38 @39
Loins	52 @54

COW & BULL TENDERLOINS

Fresh J/L	C/C Grade	Froz. C/L
60@83	Cow, 3/dn.	62
85@85	Cow, 3/4	75@80
85@86	Cow, 4/5	80@85
85@1.00	Cow, 5/np	85@90
85@1.00	Bull, 5/np	85@90

BEEF HAM SETS

Halves, 12/np, lb.	57 1/2
Outsides, 8/np, lb.	54
Knuckles, 7 1/2/np, lb.	57 1/2

CARCASS MUTTON

Choice, 70/down, lb.	27 1/2
Good, 70/down, lb.	25 1/2

n=nominal, b=bid, a=asked.

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's.	32 1/2n
Tongues, No. 2, 100's.	27n
Livers, regular, 35/50's	28 1/2n
Livers, selected, 35/50's	40n
Lips, scalded, 100's.	16 1/2n
Lips, unscaled, 100's.	14 1/2n
Tripe, scalded, 100's.	11 1/2 @11 1/4
Tripe, cooked, 100's.	12n
Melts, 100's	10 @10 1/4
Lungs, 100's	10 1/4
Udders, 100's	5 1/2n

FANCY MEATS

(cl prices)	
Beef tongues, corned.	28
Veal breads,	
under 12 oz.	71
12 oz. up	90
Calf tongues, 1 lb./dn.	20
Oxtails, fresh select	28 @30

BEEF SAUS. MATERIALS

FRESH

Canner-cutter, cow (Lb.)	
meat, barrels	48
Bull meat, boneless,	
barrels	50 1/2
Beef trimmings,	
75/85% barrels	39
Beef trimmings,	
85/90% barrels	45
Boneless chucks,	
barrels	49
Beef cheek meat,	
trimmed, barrels	40n
Beef head meat, bbls.	38n
Veal trimmings,	
boneless, barrels	44 @44 1/2

VEAL—SKIN OFF

(cl carcass prices, cwt.)	
Prime, 90/120	\$52.00@53.00
Prime, 120/150	52.00@53.00
Choice, 90/120	49.00@50.00
Choice, 120/150	49.00@50.00
Good, 90/150	46.00@47.00
Stand., 90/190	43.00@44.00
Utility, 90/190	40.00@41.00
Cull, 60/125	33.00@34.00

CARCASS LAMB

(cl prices, lb.)	
Prime, 35/45	51 1/2
Prime, 45/55	49
Prime, 55/65	46 1/2
Choice, 35/45	51 1/2
Choice, 45/55	49
Prime, 55/65	46 1/2
Good, all wts.	49 1/2

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass): April 8			
STEER:			
Choice:			
500-600 lbs.	\$48.50@48.00	\$47.00@49.00	\$46.50@48.00
600-700 lbs.	45.00@47.00	46.00@48.00	46.00@47.50
Good:			
500-600 lbs.	45.00@47.00	45.00@46.00	45.00@46.50
600-700 lbs.	44.00@46.00	44.00@45.00	44.50@45.50
Standard:			
350-600 lbs.	43.00@45.00	41.00@43.00	43.00@45.00
COW:			
Standard, all wts.	None quoted	38.00@40.00	None quoted
Commercial, all wts.	36.00@38.00	36.00@38.00	39.00@42.00
Utility, all wts.	35.00@37.00	34.00@36.00	37.00@40.00
Canner-cutter	32.00@35.00	32.00@34.00	37.00@39.00
Bull, mt'l & com'l	40.00@43.00	40.00@42.00	43.00@45.00
FRESH CALF:			
(Skin-off)	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	51.00@54.00	None quoted	50.00@53.00
Good:			
200 lbs. down	48.00@52.00	50.00@52.00	45.00@52.00
LAMB, Spring (Carcass):			
Prime:			
45-55 lbs.	49.00@51.00	48.00@52.00	None quoted
55-65 lbs.	46.00@48.00	45.00@50.00	None quoted
Choice:			
45-55 lbs.	49.00@51.00	48.00@52.00	None quoted
55-65 lbs.	46.00@48.00	45.00@50.00	None quoted
Good, all wts.	48.00@50.00	45.00@50.00	None quoted
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	28.00@30.00	27.00@28.00
Good, 70 lbs./down	None quoted	25.00@28.00	27.00@28.00

NEW YORK

April 8, 1958

WHOLESALE FRESH MEATS

BEEF CARCASSES, CUTS

(L.C.I. prices)	
Steer: (Western, cwt.)	
Prime, carc., 6/700	\$57.00@58.50
Prime, carc., 7/800	56.00@58.00
Choice, carc., 6/700	48.00@50.00
Choice, carc., 7/800	48.00@50.00
Good, carc., 6/700	44.00@46.50
Good, carc., 7/800	45.00@47.50
Hinds, pr., 6/700	45.00@48.00
Hinds, pr., 7/800	44.00@47.00
Hinds, ch., 6/700	53.00@57.00
Hinds, ch., 7/800	54.00@58.00
Hinds, gd., 6/700	50.00@53.00
Hinds, gd., 7/800	51.00@54.00

BEEF CUTS

(L.C.I. prices, lb.)	
Prime steer:	
Hindqtrs., 600/700	.85 @88
Hindqtrs., 700/800	.85 @87
Hindqtrs., 800/900	.84 @85
Rounds, flank off	.52 @55
Rounds, diamond bone,	
flank off	.52 @56
Short loins, untrim.	1.12@1.25
Short loins, trim.	1.34@1.47
Flanks	.24 @26
Ribs (7 bone cut)	.85 @90
Arm chucks	.45 @47
Briskets	.44 @46
Plates	.25 1/2 @26 1/2

Choice steer:	
Hindqtrs., 600/700	.56 @59
Hindqtrs., 700/800	.56 @58
Hindqtrs., 800/900	.54 @58
Rounds, flank off	.51 @54
Rounds, diamond bone,	
flank off	.52 @55
Short loins, untrim.	.72 @75
Short loins, trim.	.92 @1.02
Flanks	.24 @26
Ribs (7 bone cut)	.60 @65
Arm chucks	.43 @46
Briskets	.43 @46
Plates	.25 @26

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended April 5, 1958, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Apr. 5	8,790
Week previous	7,654
COW:	
Week ended Apr. 5	455
Week previous	904
BULL:	
Week ended Apr. 5	293
Week previous	301
VEAL:	
Week ended Apr. 5	10,900
Week previous	9,219

LAMB:	
Week ended Apr. 5	34,104
Week previous	26,366

MUTTON:	
Week ended Apr. 5	1,341
Week previous	840

HOG AND PIG:	
Week ended Apr. 5	8,445
Week previous	9,846

BEEF CUTS: Lbs.	
Week ended Apr. 5	329,314
Week previous	268,303

VEAL AND CALF CUTS:	
Week ended Apr. 5	6,244
Week previous	3,475

LAMB AND MUTTON:	
Week ended Apr. 5	9,928
Week previous	19,248

PORK CUTS:	
Week ended Apr. 5	\$23,870
Week previous	909,535

BEEF CURED:	
Week ended Apr. 5	14,967
Week previous	13,521

PORK CURED AND SMOKED:	
Week ended Apr. 5	291,127
Week previous	360,207

COUNTRY DRESSED MEAT	
Week ended Apr. 5	9,339
Week previous	10,910

HOGS:	
Week ended Apr. 5	17
Week previous	8

LAMB:	
Week ended Apr. 5	4,304
Week previous	819

FANCY MEATS

(L.C.I. prices)

	(Lb.)
Veal breads, 6/12 oz.	92
12 oz. up	1.14
Beef livers, selected	48
Beef kidneys	23
Oxtails, 3/4-lb., frozen	29

LAMB

(L.C.I. carcass prices, cwt.)

City	
Prime, 30/40	50.00@54.00
Prime, 40/45	51.00@54.00
Prime, 45/55	48.00@52.00
Prime, 55/65	47.00@49.00
Choice, 30/40	49.00@53.00
Choice, 40/45	47.00@51.00
Choice, 45/55	46.00@48.00
Good, 30/40	49.00@50.00
Good, 40/45	49.00@51.00
Good, 45/55	48.00@51.00

Western	
Prime, 45/dn.	49.00@52.00
Prime, 45/55	48.00@50.00
Prime, 55/65	47.00@49.00
Choice, 45/dn.	48.00@52.00
Choice, 45/55	46.50@49.00
Choice, 55/65	45.50@47.00
Good, 45/dn.	45.00@48.00
Good, 45/55	44.00@46.00

VEAL—SKIN OFF

(L.C.I. carcass prices) Western

Prime, 90/120	\$52.00@55.00
Prime, 120/150	52.00@55.00
Choice, 90/120	46.00@50.00
Choice, 120/150	46.00@50.00
Good, 50/90	42.00@45.00
Good, 90/120	43.00@45.00
Stand., 50/90	39.00@41.00
Stand., 90/120	39.00@41.00
Calf, 200/dn., ch.	40.00@42.00
Calf, 200/dn., gd.	39.00@41.00
Calf, 200/dn., std.	38.00@39.00

LOCAL SLAUGHTER

CATTLE:	
Head	
Week ended April 5	11,319
Week previous	14,104
CALVES:	
Week ended Apr. 5	8,776
Week previous	11,664
HOGS:	
Week ended Apr. 5	46,980
Week previous	51,282
SHEEP:	
Week ended Apr. 5	36,360
Week previous	37,002

PHILA. FRESH MEATS

April 8, 1958

WESTERN DRESSED	
STEER CARCASSES: (Cwt.)	
Choice, 500/700	\$50.50@52.50
Choice, 700/800	50.50@52.50
Good, 500/800	46.50@48.50
Hinds, choice	56.00@58.00
Hinds, good	52.00@54.00
Rounds choice	56.00@58.00
Rounds, good	53.00@55.00

COW CARCASSES:	
Com'l, all wts.	40.75@42.00
Utility, all wts.	38.50@40.50

VEAL (SKIN OFF):	
Choice, 90/120	50.00@53.01
Choice, 120/150	50.00@53.01
Good, 50/90	46.00@48.01
Good, 90/120	47.00@49.01
Good, 120/150	47.00@49.01

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Cariot basis, Chicago price zone, April 9, 1958)

SKINNED HAMS		BELLIES	
F.F.A. or fresh	Frozen	F.F.A. or fresh	Frozen
48 10/12 48		39 1/4 6/8 39 1/4	
47 1/2 12/14 47 1/2		39 1/4 8/10 39 1/4	
45 1/2 14/16 45 1/2		39 1/4 10/12 39 1/4	
44 1/2 16/18 44 1/2		38 1/2 12/14 38 1/2	
44 1/4 18/20 44 1/4		36 14/16 36	
44 20/22 44		34 1/4 16/18 34 1/4	
43 1/4 22/24 43 1/4		32 18/20 32	
43 1/2 24/26 43 1/2			
41 @ 4 1/2 25/30 41 @ 4 1/2		Gr. Am., fresh, frozen	D.S. Clear
38 25/up, 2's in. 38		28 18/20 28 1/2	28 1/2
		28 20/25 28 1/2	28 1/2
		28 1/2 25/30 28 1/2	28 1/2
		24 1/2 35/40 24 1/2	24 1/2
		18 40/50 20 1/2	20 1/2
PICNICS		FRESH PORK CUTS	
F.F.A. or fresh	Frozen	Job Lot	Car Lot
30 1/4 4/6 30 1/4		49 Loin, 12/dn. 48	
30 1/2 6/8 30 1/2		47 1/2 Loin, 12/16 47 1/2	
28 1/2 @ 29n 8/10 28 1/2		45 @ 46 Loin, 16/20 44 1/2	
28 1/2 @ 29n 10/12 28 1/2		43 1/2 Loin, 20/up 40	
28 1/2 @ 29n 12/14 28 1/2		41 @ 41 1/2 Butts, 4/8 39	
28 1/2 @ 29n 8/up, 2's in. 28 1/2		38 Butts, 8/12 37	
		37 1/2 Butts, 8/up 37	
FAT BACKS		44 @ 45 Ribs, 3/dn. 43 1/2	
Frozen or fresh	Cured	30 @ 39 1/2 Ribs, 3/5 38 1/2	
9 1/4 6/8 10 1/4		28 Ribs, 5/up 27 1/2	
10n 8/10 11			
10 1/2 10/12 11 1/2		OTHER CELLAR CUTS	
12n 12/14 13 1/2		Frozen or fresh	Cured
13n 14/16 14		23 Square Jowls unq.	
14n 16/18 15 1/2		19 Jowl Butts, loose 18 1/2	
14 1/2 18/20 15 1/2		19 1/2 Jowl Butts, boxed unq.	
14 1/2 20/25 15 1/2			

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, APRIL 4, 1958

Chicago Board of Trade closed
No trading in lard futures in observance of Good Friday.

MONDAY, APRIL 7, 1958

	Open	High	Low	Close
May	12.90	13.15	12.90	13.02
July	12.55	12.72	12.55	12.70n
Sept.	12.27	12.30	12.25	12.30
Oct.	11.87	11.95	11.85	11.95

Sales: 7,840,000 lbs.
Open interest at close Thurs., Apr. 3: May 320, July 433, Sept. 112, and Oct. 46 lots.

TUESDAY, APRIL 8, 1958

	May	July	Sept.	Oct.
13.00	13.00	12.77	12.90	
12.65	12.65	12.40	12.50b	
12.25	12.25	12.02	12.10b	
11.80	11.80	11.72	11.72b	

Sales: 5,480,000 lbs.
Open interest at close Mon., Apr. 7: May 325, July 432, Sept. 103, and Oct. 42 lots.

WEDNESDAY, APRIL 9, 1958

	May	July	Sept.	Oct.
12.82	13.00	12.80	12.95	
12.45	12.60	12.40	12.50b	
12.00	12.20	12.00	12.12	
11.72	11.82	11.72	11.77a	

Sales: 3,120,000 lbs.
Open interest at close Tues., Apr. 8: May 313, July 448, Sept. 104, and Oct. 42 lots.

THURSDAY, APRIL 10, 1958

	May	July	Sept.	Oct.
12.97	13.00	12.80	12.80	
12.45	12.60	12.40	12.50b	
12.00	12.20	12.00	12.12	
11.72	11.82	11.72	11.77a	

Sales: 2,250,000 lbs.
Open interest at close Wed., Apr. 9: May 311, July 453, Sept. 103, and Oct. 44 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

April 8, 1958

	(cl., lb.)
Hams, skinned, 10/12	49
Hams, skinned, 12/14	48 1/2
Hams, skinned, 14/16	48
Picnics, 4/6 lbs.	33 1/2
Picnics, 6/8 lbs.	31 1/2
Pork loins, boneless	70 @ 75
Shoulders, 16/dn. loose	37
Pork livers	20 @ 20 1/2
Tenderloins, fresh, 10's	83 @ 85
Neck bones, bbls.	17 1/2 @ 18
Ears, 30's	18
Feet, s.c., bbls.	10

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trimmings,	40% lean, barrels	25 1/2 @ 26
Pork trimmings,	50% lean, barrels	28 1/2
Pork trimmings,	80% lean, barrels	40
Pork trimmings,	95% lean, barrels	45
Pork head meat		32
Pork cheek meat,		38 1/2 @ 39

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.37
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	14.87
Kettle rendered, 50-lb. tins, f.o.b. Chicago	16.37
Leaf, kettle rendered tierces, f.o.b. Chicago	17.12
Lard flakes	17.12
Neutral tierces, f.o.b. Chicago	16.87
Standard shortening, N. & S. (del.)	20.75
Hydro. shortening, N. & S.	21.25

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trade)	Dry rend. loose (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Apr. 4...	No trading in lard.		
Apr. 7...	12.90n	11.62 1/2 b	14.00
Apr. 8...	12.65b	11.50	13.75n
Apr. 9...	12.75n	11.50n	13.75n
Apr. 10...	12.75n	11.50n	13.75n

HOG MARGINS CHANGE UNEVENLY

(Chicago costs, credits and realizations for Monday and Tuesday)

Changes in hog cut-out margins were irregular this week, as those on the two lighter weights showed some improvement, and the minus margins on heavies broke after last week's small gain. Markups in pork cuts favored mostly those from lightweight butchers.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
Lean cuts	\$14.14	\$20.37	\$13.57
Fat cuts, lard	6.56	9.41	6.57
Ribs, trimm., etc.	2.67	3.83	2.54
Cost of hogs	\$21.19	\$21.50	\$21.11
Condemnation loss	10	10	10
Handling, overhead	1.82	1.65	1.48
TOTAL COST	23.11	33.25	22.69
TOTAL VALUE	23.37	33.61	22.68
Cutting margin	\$.26	\$.36	\$.57
Margin last week	+.03	+.04	—1.13

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles April 8	San Francisco April 8	No. Portland April 8
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3	None quoted	\$36.00 @ 38.00	None quoted
120-180 lbs., U.S. No. 1-3	\$36.00 @ 38.00	34.00 @ 36.00	\$34.00 @ 35.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	51.00 @ 55.00	56.00 @ 60.00	52.00 @ 55.00
10-12 lbs.	51.00 @ 55.00	56.00 @ 60.00	52.00 @ 55.00
12-16 lbs.	51.00 @ 55.00	54.00 @ 58.00	53.00 @ 55.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	38.00 @ 44.00	36.00 @ 40.00	38.00 @ 42.00
HAMS:			
12-16 lbs.	56.00 @ 61.00	58.00 @ 62.00	56.00 @ 61.00
16-18 lbs.	52.00 @ 59.00	56.00 @ 60.00	56.00 @ 60.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	48.00 @ 62.00	58.00 @ 60.00	53.00 @ 57.00
8-10 lbs.	47.00 @ 49.00	58.00 @ 62.00	52.00 @ 55.00
10-12 lbs.	46.00 @ 50.00	52.00 @ 58.00	49.00 @ 53.00
LARD, Refined:			
1-lb. cartons	18.50 @ 20.75	21.00 @ 22.00	17.00 @ 19.00
50-lb. cartons & cans	16.00 @ 20.25	20.00 @ 21.00	None quoted
Tierces	15.25 @ 19.75	18.00 @ 20.00	14.00 @ 17.00

N. Y. FRESH PORK CUTS

April 8, 1958

	City Box lbs. cwt.
Pork loins, 8/12	\$32.00 @ 57.00
Pork loins, 12/16	31.00 @ 56.00
Hams, sknd., 10/14	48.00 @ 53.00
Boston butts, 4/8	48.00 @ 51.00
Regular picnics, 4/8	32.00 @ 35.00
Spareribs, 3/down	46.00 @ 50.00
(L.C.L. prices, cwt.)	
Pork loins, 8/12	50.00 @ 54.00
Pork loins, 12/16	50.00 @ 53.00
Hams, sknd., 12/16	50.00 @ 55.00
Boston butts, 4/8	43.00 @ 47.00
Picnics, 4/8	32.00 @ 35.00
Spareribs, 3/down	44.00 @ 48.00

N. Y. DRESSED HOGS

April 8, 1958

	(Hends on, leaf fat in)
50 to 75 lbs.	\$34.25 @ 37.25
75 to 100 lbs.	34.25 @ 37.25
100 to 125 lbs.	34.25 @ 37.25
125 to 150 lbs.	34.25 @ 37.25

CHGO. WHOLESALE SMOKED MEATS

April 8, 1958

Hams, skinned, 14/16 lbs., (Av.) wrapped	55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56
Hams, skinned, 16/18 lbs., wrapped	54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	50
Bacon, fancy sq. cut seedless, 12/14 lbs., wrapped	48
Bacon, No. 1 sliced 1-lb. heat seal self-service, pkge.	63

PHILA. FRESH PORK

April 8, 1958

	WESTERN DRESSED
Reg. loins, 8/12	(L.C.L. lb.) 51 @ 51 1/4
Reg. loins, 12/16	49 1/2 @ 50
Boston butts, 4/8	40 1/2 @ 42
Spareribs, 3/down	45 @ 45 1/2
LOCALLY DRESSED	
Pork loins, 8/12	53 @ 57
Pork loins, 12/16	52 @ 56
Bellies, 10/12	49 1/2 @ 50
Spareribs, 3/down	46 @ 49
Spareribs, 3/5	40 @ 44
Boston butts, 4/8	45 @ 47
Skinned hams, 10/12	52 @ 56
Skinned hams, 12/14	50 @ 54
Picnics, 8.8., 4/8	35 @ 39

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Apr. 5, 1958 was 17.6, the U. S. Department of Agriculture has reported. This ratio compared with the 19.0 ratio for the preceding week and 13.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.205, \$1.158 and \$1.283 per bu. during the three periods, respectively.

BY-PRODUCTS . . . FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, April 9, 1958

BLOOD

Unground, per unit of ammonia, bulk \$8.00n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:
Low test \$8.25n
Med. test \$8.00n
High test \$8.00n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged . . . \$97.50@107.50
50% meat, bone scraps, bulk . . . 95.00@105.00
60% digester tankage, bagged . . . 105.00@112.50
60% digester tankage, bulk . . . 102.50@110.00
80% blood meal, bagged . . . 150.00@155.00
Steam bone meal, 50-lb. bags, (specially prepared) . . . 92.50
60% steam bone meal, bagged . . . 80.00n

FERTILIZER MATERIALS

Feather tankage, ground
per unit ammonia \$5.50
Hoof meal, per unit ammonia . . . \$6.00@6.50n

DRY RENDERED TANKAGE

Low test, per unit prot. \$1.75n
Med. test, per unit prot. \$1.70n
High test, per unit prot. \$1.65-1.70n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton \$25.00
Cattle jaws, feet (non-gel.) ton . . 10.00@14.00
Trim bone, ton 13.00@18.00
Pigskin (gelatine), cwt. 6.25@7.00
Pigskins, (rendering), piece 15@25

ANIMAL HAIR

Winter coll dried, per ton \$40.00
Summer coll dried, per ton . . . \$25.00@30.00
Trim bone, ton 3@4
Winter processed (Nov.-March)
gray, lb. 9n
Summer processed (April-Oct.)
gray, lb. 5@6n

*Delivered, f.o.b. Midwest, n—nominal, a—asked.

TALLOWs and GREASES

Wednesday, April 9, 1958

Trading was negligible last Thursday and Friday. Many trade members were out of the market on account of the holiday observed in some quarters. The general pattern was a bid and offering situation. Bleachable fancy tallow was bid at 7½c, f.o.b. Chicago, and at 7½c, c.a.f. Chicago, with some material available at the latter figure f.o.b. Chicago basis. Inquiry on bleachable fancy tallow was also in the market at 8¼@8¾c, delivered New York; the higher price on hard body material. Sellers asked 8¾c on regular production, and ¼c higher on the better material. Choice white grease, all hog, was bid at 8¼c, c.a.f. East.

Yellow grease was bid at 6¼c, c.a.f. Chicago, 7¼c, c.a.f. Avondale, and at 7½@7¼c, c.a.f. East. Buying interest on special tallow was at 7½c, c.a.f. Chicago, and at 7½c, c.a.f. Avondale. Prime tallow was bid at 7¼c, same delivery point. Original fancy tallow was offered at 8¼c, de-

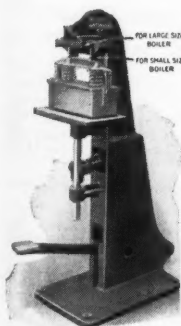
livered East. Edible tallow was bid at 11c, f.o.b. River, but was held at 11¼c. The same material was bid at 11¼c, Chicago, with offerings at 12c.

On Monday of the new week, a tank of edible tallow traded at 11¼c, f.o.b. River point. The Midwest inedible tallow and grease market was practically unchanged as to bids and offers. It was reported that a couple of tanks of bleachable fancy tallow sold at 7½c, c.a.f. Chicago. Original fancy tallow was bid at 8½c, c.a.f. New York, but was held ¼c higher. Choice white grease, all hog, was bid at 8¾c, c.a.f. East.

Buying interest at mostly steady levels was apparent on Tuesday. Prime tallow was bid at 7¼@7½c, special tallow at 7½@7¾c, and yellow grease at 7¼c, all c.a.f. Avondale. Edible tallow sold at 11¼c, f.o.b. River point, and it was reported that inquiry was apparent at 11¼c, f.o.b. River basis, short freight haul. A tank of edible tallow also sold at 11¼c, c.a.f. Chicago. Some buying inquiry on bleachable fancy tallow for deferred shipment was in the market at 7¼c, Chicago.

A firmer undertone was evident at

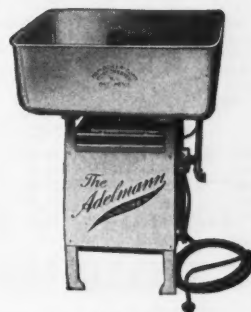
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midweek in the Midwest area, as bleachable fancy tallow was bid at 7½c, and special tallow and B-white grease at 7½c, all c.a.f. Chicago. A few tanks of choice white grease, all hog, sold at 8½c, c.a.f. East. Original fancy tallow traded at 8½c, same delivery point. No material change was indicated on edible tallow.

TALLOW: Wednesday's quotations: edible tallow, 11½@11¾c, f.o.b. River, and 11¾c, Chicago basis; original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 6½c; and No. 2 tallow, 6¼c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c; B-white grease, 7½c; yellow grease, 6¼c; house grease, 6½c; and brown grease, 6@6¼c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Apr. 9, 1958
Dried blood was quoted today at \$6.75@7 per unit of ammonia. Low test wet rendered tankage was listed at \$7@7.25 per unit of ammonia and dry rendered tankage was priced at \$1.50 per unit of protein.

N.Y. COTTONSEED OIL FUTURES

MONDAY, APRIL 7, 1958

	Open	High	Low	Close	Prev. close
May	15.80b	15.83	15.76	15.82	15.80
July	15.88	15.88	15.80	15.85	15.82
Sept.	15.69	15.72	15.62	15.69b	15.65
Oct.	15.54	15.54	15.45	15.50	15.48
Dec.	15.30b	15.37	15.33	15.35b	15.30
Jan.	15.30b	15.35b	15.30
Mar.	15.30b	15.30b	15.27
May	15.25b	15.25b	15.27b

Sales: 154 lots.

TUESDAY, APRIL 8, 1958

	Open	High	Low	Close	Prev. close
May	15.80b	15.70	15.70	15.71b	15.82
July	15.85b	15.87	15.70	15.75b	15.85
Sept.	15.75	15.75	15.60	15.67b	15.69b
Oct.	15.51b	15.47	15.38	15.41b	15.50
Dec.	15.40	15.40	15.28	15.27b	15.35b
Jan.	15.40b	15.25b	15.35b
Mar.	15.30b	15.15b	15.30b
May	15.25b	15.25b	15.28b

Sales: 139 lots.

WEDNESDAY, APRIL 9, 1958

	Open	High	Low	Close	Prev. close
May	15.67b	15.82	15.62	15.81	15.71b
July	15.75	15.85	15.67	15.83b	15.75b
Sept.	15.65	15.75	15.60	15.75	15.67b
Oct.	15.30b	15.48	15.37	15.48b	15.41b
Dec.	15.20b	15.40	15.32	15.40	15.27b
Jan.	15.20b	15.40b	15.25b
Mar.	15.10b	15.30b	15.15b
May	15.20b	15.30b	15.25b

Sales: 248 lots.

EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 338,272,000 lbs. in February. Of this volume, 156,503,000 lbs., or 46.2 per cent were shortening and other hydrogenated oils and 82,822,000 lbs., or 24.5 per cent were salad and cooking oils. Shipments of oleomargarine and/or fats totaled 98,947,000 lbs.

HIDES AND SKINS

Packer hides steady, with bulk of trading around midweek—Small packer and country hides quoted steady on a nominal basis—No change in calfskin and kipskin prices from last week—Most sheepskins steady at last week's decline.

CHICAGO

PACKER HIDES: An estimated 50,000 hides traded through midweek. The earlier part of the week had been somewhat quiet, but became more active later, with steady prices the rule. Heavy native steers sold steady at 9½c for Rivers and 10c for Chicago. Ex-light native steers sold at 18½c River point. Butt-brands and Colorados sold steady at 8c, and 7½c, respectively. Heavy native cows sold at 11c for Rivers, 11¼c Austin, 11½c Chicago and 12c Milwaukee production. Light native cows sold at 14c for Northerns, branded cows at 9½c.

SMALL PACKER AND COUNTRY HIDES: The market on these selections was relatively quiet. The 60-lb. average was quoted at 9½c nominal, and the 50-lb. at 12c nominal. Calfskins, all weights, were quoted at 29c nominal, as were kipskins, all weights, at 25c.

CALFSKINS AND KIPSKINS: Calfskins and kipskins continued to be quoted nominally steady in a quiet market. Northern calfskins, 10/15's, were listed at 42½c, and the 10/down steady at 40c. Northern kipskins, 15/25's, were priced at 35c, and the 25/30's at 33c.

SHEEPSKINS: The shearing market was slow again. Although prices on these selections have not been confirmed, they were believed to be under 1.40 for No. 1 and No. 2 shearlings. No. 3's were quoted at .75.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Apr. 9, 1958	Cor. date 1957
Lgt. native steers	15½n	13½@14	
Hvy. nat. steers	9½@10	9½	
Ex. lgt. nat. steers	18½@18	17½n	
Butt-brand. steers	8	7½	
Colorado steers	7½	8	
Hvy. Texas steers	7½n	8	
Light Texas steers	11½n	11n	
Ex. lgt. Texas steers	15½n	15n	
Heavy native cows	11	10	
Light nat. cows	14	14 @15½	
Branded cows	9½@10½	8½@10	
Native bulls	7 @8n	8n	
Branded bulls	6 @7n	7n	
Calfskins:			
Northerns, 10/15 lbs.	42½n	50 @52½	
10 lbs./down	40n	36	
Kips, Northern native, 15/25 lbs.	35n	34n	

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	9½	8½@9	
50 lbs.	12½	11n	

SMALL PACKER SKINS

Calfskins, all wts.	29n	28 @30
Kipskins, all wts.	25n	21 @23

SHEEPSKINS

Packer shearlings:		
No. 1	1.40	210@250
Dry Pelts	21@22	26@27
Horsehides, untrim.	7.75@8.25n	8.50@9.00
Horsehides, trim.	7.25@7.75n	7.50@8.00

N. Y. HIDE FUTURES

MONDAY, APRIL 7, 1958

	Open	High	Low	Close	
Apr.	12.40b	12.30b	45b
July	12.90b	12.80	12.89	12.80b	90b
Oct.	13.15b	13.05b	25b
Jan.	13.10n
Sales:	one lot.				
July	13.25b	13.15b	30b
Oct.	13.50b	13.50b	80b
Jan.	13.70b	13.70b	85b
Apr.	13.90b	13.90b-14.05b

Sales: None.

TUESDAY, APRIL 8, 1958

Apr.	12.30b	12.35b	51b
July	12.85b	12.85b	91b
Oct.	13.05b	13.10b	20b
Jan.	13.15n
Sales:	None				
July	13.20b	13.35	13.35	13.25b	25b
Oct.	13.53b	13.50	13.50	13.55b	65b
Jan.	13.70b	13.75b	85b
Apr.	13.90b	13.92	13.92	13.96b-14.10b

Sales: three lots.

WEDNESDAY, APRIL 9, 1958

Apr.	12.30b	12.40	12.40	12.30b	50b
July	12.80b	12.80	12.80	12.80
Oct.	13.05b	13.10	13.10	13.10
Jan.	13.15n
Sales:	six lots.				
July	13.15b	13.15b	30b
Oct.	13.45b	13.54	13.54	13.50b	65b
Jan.	13.65b	13.70b	80b
Apr.	13.85b	13.90b-14.00b

Sales: one lot.

THURSDAY, APRIL 10, 1958

Apr.	12.30b	12.60	12.60	12.60
July	12.80	12.90	12.80	12.90b	90b
Oct.	13.00b	13.20b	35b
Jan.	13.25n
Sales:	seven lots.				
July	13.10b	13.30b	45b
Oct.	13.45b	13.65	13.65	13.65b	70b
Jan.	13.65b	13.85b	90b
Apr.	13.85b	14.05	14.00	14.05

Sales: six lots.

NOTE: Upper series of months each day old contracts; lower series, new contracts.

U.S. Hide Imports Decline

The United States imported 9,054,000 lbs. of hides and skins in January compared with 9,073,000 lbs. last year. Valuation of hide imports amounted to \$3,603,000 compared with \$3,900,000 last year.

VEGETABLE OILS

Wednesday, April 9, 1958

Crude cottonseed oil, f.o.b.		
Valley	13½n	
Southeast	None quoted	
Texas	13 @13½	
Corn oil in tanks, f.o.b. mills	14½	
Soybean oil, f.o.b. Decatur	11n	
Peanut oil, f.o.b. mills	17½n	
Coconut oil, f.o.b. Pacific Coast	13½n	
Cottonseed foots:		
Midwest and West Coast	1½	
East	1½	

OLEOMARGARINE

Wednesday, April 9, 1958

White dom. vegetable (30-lb. cartons)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (750 lbs., 30's)	28½@25
Water churned pastry (750 lbs., 30's)	22½@24
Bakers drums, ton lots	20½

OLEO OILS

Wednesday, April 9, 1958

Prime oleo stearine (slack barrels)	12½
Extra oleo oil (drums)	18½@18¾
Prime oleo oil (drums)	18 @18¾

n—nominal, a—asked, b—bid, pd—paid.

LIVESTOCK MARKETS...Weekly Review

Auction Most C. & C. in 1957; Treaty Marts Top in Others

Of the about 106,000,000 head of livestock sold at market last year, auction rings moved the larger number of cattle and calves, while the private treaty centers sold the larger share of hogs and sheep, according to a survey conducted by the American National Livestock Auction Association.

Auction markets sold about 20,892,137 head of cattle, or about 55 per cent of the year's total salable run of 37,868,985. The high bid system markets moved 80 per cent, or 12,906,368 head of the 16,442,548 calves sold at market last year.

According to the ANLAA study, the central markets held an edge in hogs and sheep, selling 59 per cent, or 22,574,775 of the 39,035,331 hogs, and 54 per cent, or 6,324,696 of the 12,931,606 sheep sold at all markets for the year.

Consignors were paid about \$10,000,000,000 for their livestock during 1957, the yearly ANLAA summary shows, compared to about \$9,000,000,000 in 1956. Sales of cattle totaled \$7,364,229,330; calves, \$643,556,920; hogs, \$1,639,059,702; and sheep and lambs, \$258,132,120 last year, according to figures of ANLAA.

ST. LOUIS HOGS IN MARCH

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	March	
	1958	1957
Hogs received	235,069	283,015
Highest top price	\$22.37	\$18.75
Lowest top price	20.19	17.10
Average price	21.25	17.35
Average weight, lbs.	222	222

Livestock Costs to Packers in Feb. Generally Above 1957

Packers operating under federal inspection in February found prices on all livestock considerably higher than in the same month of 1957.

Average cost of cattle for February at \$21.63 was 33 per cent higher than in 1957; calves at \$23.19 cost 32 per cent more than in 1957; hogs at \$19.88 had 115 per cent of the 1957 value, and sheep and lambs averaging \$22.72 cost 15 per cent more per cwt. than in February, 1957.

The 1,309,000 cattle, 468,000 calves, 4,453,000 hogs and 940,000 sheep and lambs slaughtered in February had dressed yields of:

	Feb. 1958	Feb. 1957
	1,000	1,000
Beef	738,227	838,551
Veal	51,466	63,833
Pork (carcass, wt.)	784,899	886,937
Lamb and mutton	47,381	53,906
Totals	1,621,973	1,843,330
Pork, excl. lard	584,204	650,175
Lard production	146,406	172,767
Rendered pork fat	6,903	7,062

Average live weights in Feb. were:

	Feb. 1958	Feb. 1957
	lbs.	lbs.
All cattle	1,018.2	1,010.6
Steers	1,039.0	1,043.3
Heifers	907.8	904.2
Cows	1,037.8	1,017.0
Calves	201.8	208.4
Hogs	230.2	233.4
Sheep and lambs	104.4	102.0

Dressed yields per 100 lbs. live weight for Feb. 1958-57 were:

	Feb. 1958	Feb. 1957
	Per cent	Per cent
Cattle	55.6	56.0
Calves	55.9	56.3
Steers	55.9	56.3
Hogs	76.7	76.4
Sheep and lambs	48.5	48.6
Lard, per cwt., lbs.	14.3	14.9
Lard, per hog, lbs.	33.0	34.7

Average dressed weights of livestock compared as follows (lbs.):

	Feb. 1958	Feb. 1957
Cattle	566.1	565.9
Calves	110.7	117.1
Hogs	176.8	178.3
Sheep and lambs	50.6	49.6

¹Included in cattle.

²Subtract 7.0 to get packer style average.

LIVESTOCK AT 59 MARKETS

A summary of receipts and disposition of livestock at 59 public markets during February 1958 and 1957, as reported by the U. S. Department of Agriculture.

	CATTLE		Local slaughter
	Salable receipts	Total receipts	
February 1958	1,140,610	1,309,706	763,604
February 1957	1,262,649	1,462,474	900,284
Jan.-Feb. 1958	2,520,021	2,906,220	1,679,125
Jan.-Feb. 1957	2,814,537	3,268,181	2,034,267
5-yr. av. (Feb. 1953-57)	1,255,871	1,462,290	876,218

	CALVES		Local slaughter
	Salable receipts	Total receipts	
February 1958	184,174	231,915	119,800
February 1957	237,676	307,049	181,707
Jan.-Feb. 1958	422,390	530,664	284,175
Jan.-Feb. 1957	538,753	689,876	406,586
5-yr. av. (Feb. 1953-57)	248,713	312,956	190,087

	HOGS		Local slaughter
	Salable receipts	Total receipts	
February 1958	1,591,337	2,244,348	1,620,919
February 1957	1,864,805	2,622,098	1,929,771
Jan.-Feb. 1958	3,632,080	5,112,410	3,715,413
Jan.-Feb. 1957	4,004,886	5,651,800	4,123,516
5-yr. av. (Feb. 1953-57)	1,868,907	2,626,425	1,804,192

	SHEEP AND LAMBS		Local slaughter
	Salable receipts	Total receipts	
February 1958	470,582	795,447	414,748
February 1957	525,786	942,959	506,406
Jan.-Feb. 1958	1,003,606	1,703,828	886,915
Jan.-Feb. 1957	1,208,145	2,147,947	1,154,194
5-yr. av. (Feb. 1953-57)	555,253	1,007,421	549,501

TRUCKED-IN RECEIPTS AT 59 MARKETS

Trucked-in receipts of livestock by classes during February 1958 and 1957 at 59 public markets:

	TOTAL TRUCKED-IN RECEIPTS	
	Feb. 1958	Feb. 1957
Cattle	1,181,256	1,306,495
Calves	211,151	277,600
Hogs	2,033,566	2,341,971
Sheep and Lambs	516,465	578,463

Trucked-in receipts at 59 public markets constituted the following percentages of total Feb. receipts: Cattle, 90.2; calves, 91.0; hogs, 90.6; and sheep, 64.6. Percentages in 1957 were 88.9, 90.4, 89.3 and 60.8.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 5, 1958, as reported to The National Provisioner:

CHICAGO

Armour, 6,907 hogs; shippers, 10,350 hogs; and others, 17,673 hogs. Totals: 18,229 cattle, 434 calves, 34,830 hogs and 2,399 sheep.

KANSAS CITY

Armour, 1,416 298 3,055 1,235
Swift, 1,640 470 3,065 2,953
Wilson, 1,132 275 2,755
Butchers 5,449 1 2,389 397
Others, 153 1,537 4,540

Totals, 9,790 769 12,821 9,125

OMAHA

Cattle & Calves Hogs Sheep
Armour, 5,021 4,755 2,379
Cudahy, 2,540 4,136 2,827
Swift, 3,061 4,176 4,797
Wilson, 3,160 3,483 2,611
Neb. Beef, 576
Am. Stores 1,044
Cornhusker, 832
E&O, 894
Gr. Omaha, 459
Rothschild, 1,309
Roth, 628
Kings, 615
Omaha, 373
Union, 1,020
Others, 829 6,300

Totals, 23,817 22,859 12,615

N. S. YARDS

Cattle Calves Hogs Sheep
Armour, 2,113 532 10,762 616
Swift, 2,524 1,040 11,240 1,491
Hunter, 794 5,926
Hill, 1,514
Krey, 4,680

Totals, 5,431 1,572 34,122 2,110

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift, 2,421 162 11,107 3,153
Armour, 2,800 64 8,209 826
Seitz, 648
Others, 2,290 23 1,771

Totals, 8,159 249 21,087 3,979

*Do not include 766 cattle 37 calves, 1,397 hogs and 933 sheep direct to packers.

ST. LOUIS

Cattle Calves Hogs Sheep
Armour, 2,707 4,481 2,256
Swift, 2,913 2,883 1,381
S.C. Dr., 4,176
S.C. Dr., 3,062
Raskin, 897
Butchers, 309
Others, 7,836 14,102 867

Totals, 18,838 24,528 4,502

WICHITA

Cattle Calves Hogs Sheep
Cudahy, 1,045 554 2,338
Dunn, 74 355
Dold, 61
Excel, 730
Armour, 2
Swift, 1,170 135 1,683

Totals, 3,077 554 2,828 4,013

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour, 836 27 421 529
Wilson, 1,028 63 1,146 3,367
Others, 2,196 61 1,126

Totals, 4,060 151 2,793 3,896

*Do not include 929 cattle, 34 calves, 7,218 hogs and 1,063 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cudahy, 25 570
Wilson, 763
Atlas, 621
United, 290 3 247
Goldring, 236
Gr. West, 356
Klubnikin, 143 41
Century, 142
Com'l., 171
Com'l., 37
Others, 668 75 144

Totals, 3,415 119 998

DENVER

Cattle Calves Hogs Sheep
Armour, 315 2,405 3,003
Swift, 975 77 2,668 1,754
Cudahy, 512 16 1,065
Wilson, 849 6,122
Others, 7,042 20 1,278 669

Totals, 10,573 113 6,351 17,314

ST. PAUL

Cattle Calves Hogs Sheep
Armour, 4,724 1,888 10,228 2,530
Barusch, 960
Rifkin, 890 22
Superior, 1,301
Swift, 4,571 1,480 16,833 1,946
Others, 3,515 3,372 10,572 653

Totals, 15,961 6,762 37,633 5,121

PORT WORTH

Cattle Calves Hogs Sheep
Armour, 541 585 1,477 7,925
Swift, 631 611 1,120 8,990
Ros'l., 160 1 353

Totals, 1,332 1,197 2,597 17,277

CINCINNATI

Cattle Calves Hogs Sheep
Gall, 26 41 54
Schlacher, 26 41 54
Others, 3,431 779 11,252 346

Totals, 3,517 820 11,252 400

TOTAL PACKER PURCHASES

Week ended Apr. 5 week
Cattle, 125,609 128,102 139,047
Hogs, 214,799 217,403 236,834
Sheep, 82,759 82,647 61,123

CORN BELT DIRECT TRADING

Des Moines, Apr. 9—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows, gilts, U.S. No. 1-3:
180/200 lbs., 19.25@21.15
200/220 lbs., 20.25@21.23
220/240 lbs., 19.85@21.50
240/260 lbs., 19.35@20.75
270/300 lbs., 18.75@20.25
Sows, U.S. No. 1-3:
270/300 lbs., 18.75@19.90
300/400 lbs., 18.25@19.43
400/550 lbs., 17.00@18.90

Corn Belt hog receipts, as reported by the USDA:

This week Last week Last year
Apr. 3, 44,000 46,500 47,000
Apr. 4, 31,000 38,000 49,000
Apr. 5, 28,000 21,500 25,500
Apr. 7, 83,000 67,000 57,000
Apr. 8, 58,500 57,000 35,000
Apr. 9, 45,000 48,000 25,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Apr. 9 were as follows:

CATTLE: Cwt.
Steers, gd. & ch., \$25.50@28.50
Steers, std. & gd., 22.50@25.50
Heifers, gd. & ch., 25.00@28.00
Cows, util. & com'l., 17.50@20.00
Cows, can. & cut., 13.50@17.50
Bulls, util. & com'l., 20.50@22.50
Bulls, cutter, 18.00@20.50
VEALERS:
Good & choice, 26.50@23.00
Stand & gd., 22.00@27.00
Calves, gd. & ch., 23.00@26.50
HOGS, U.S. No. 1-3:
140/160 lbs., 18.00@19.25
160/180 lbs., 19.25@20.75
180/200 lbs., 20.75@21.25
200/220 lbs., 20.75@21.50
220/240 lbs., 20.75@21.25
240/270 lbs., 20.25@21.00
270/300 lbs., 20.00@20.50
Sows, U.S. No. 1-3:
180/300 lbs., 18.75@19.50
330/450 lbs., 18.00@19.25
LAMBS:
Good & choice, 21.00@23.00
Utility & good, 18.00@21.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Apr. 5, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,319	8,776	46,980	36,390
Baltimore, Philadelphia	8,128	1,158	30,606	4,430
Cin., Cleve., Detroit, Indpls.	16,752	6,467	103,031	11,944
Chicago Area ²	21,241	8,743	40,986	4,069
St. Louis Area ³	28,112	25,121	81,398	11,757
St. Louis Area ⁴	11,540	2,869	69,938	5,000
St. Louis City-So. Dak. Area ⁵	17,755		55,661	13,253
Omaha Area ⁶	26,481	302	58,065	13,171
Kansas City	10,476	1,454	22,274	7,062
Iowa-So. Minnesota ⁷	26,856	11,734	225,831	26,428
Louisville, Evansville, Nashville, Memphis	8,622	6,522	53,221	
Georgia-Alabama Area ⁸	4,385	1,944	26,931	
St. Joseph, Wichita, Okla. City	15,648	1,623	41,139	9,947
Ft. Worth, Dallas, San Antonio	8,487	5,236	15,231	24,118
Denver, Ogden, Salt Lake City	15,036	298	12,768	22,375
Los Angeles, San Fran. Area ⁹	14,216	2,584	23,830	22,531
Portland, Seattle, Spokane	5,077		11,201	4,468
Grand totals	250,131	84,853	919,146	218,275
Totals same week 1957	282,361	105,254	1,025,512	211,763

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Mar. 29 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1958	1957	1958	1957	1958	1957	1958	1957
Toronto	\$23.35	\$19.45	\$30.78	\$26.69	\$29.00	\$28.50	\$24.68	\$22.48
Montreal	22.80	25.00	20.60	28.70	28.75	20.60		
Winnipeg	21.44	17.85	28.15	25.50	28.25	27.16	21.00	18.38
Calgary	21.70	17.37	23.60	21.09	26.64	25.50	20.00	18.50
Edmonton	21.00	17.00	28.50	26.50	27.50	26.25	21.00	19.25
Lethbridge	21.40	17.25	21.50	18.25	26.65	25.50	20.00	19.25
Pr. Albert	20.00	16.10	26.00	23.50	26.50	25.50		
Moose Jaw	20.90	16.70	26.00	21.00	26.50	25.50		
Saskatoon	21.25	16.70	27.00	23.00	26.50	25.50		
Regina	19.75	16.00	24.50	22.00	27.00	25.50		
Vancouver	22.90	17.40	24.00	21.00				
Spring lambs: Toronto, \$39.00; Montreal, \$27.00.								

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida; during the week ended April 4:

	Cattle	Calves	Hogs
Week ended April 4	2,026	732	16,812
Week previous (five days)	2,054	870	13,475
Corresponding week last year	3,012	970	17,973

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Apr. 9 were as follows:

CATTLE: Cwt.
Steers, gd. & ch., \$25.25@29.75
Steers, std. & gd., 22.00@25.00
Heifers, gd. & ch., 23.00@27.50
Cows, util. & com'l., 17.50@20.00
Cows, can. & cut., 14.50@17.50
Bulls, util. & com'l., 19.50@21.00
VEALERS:
Good & choice, 24.00@28.00
Calves, gd. & ch., 25.00@26.50
HOGS, U.S. No. 1-3:
180/200 lbs., 21.25@21.75
200/220 lbs., 21.00@22.00
220/240 lbs., 21.00@21.75
240/270 lbs., 20.75@21.50
Sows, U.S. No. 1-3:
270/400 lbs., 19.00@20.07
LAMBS:
Good & choice, 21.50@22.50
Good & ch. springs, 24.50 only

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Apr. 9 were as follows:

CATTLE: Cwt.
Steers, prime, \$31.50@25.00
Steers, choice, 27.50@32.00
Steers, good, 23.75@27.75
Heifers, ch. & pr., 26.00@29.50
Heifers, good, 23.00@26.50
Cows, util. & com'l., 17.50@21.50
Cows, can. & cut., 14.50@17.50
Bulls, (good beef), None quoted
Bulls, cut. & com'l., 18.00@21.07
HOGS, U.S. No. 1-3:
180/200 lbs., 21.00@21.50
200/220 lbs., 21.00@21.75
220/240 lbs., 21.00@21.50
240/270 lbs., 20.50@21.35
Sows, U.S. No. 1-3:
300/400 lbs., 19.25@20.00
400/550 lbs., 19.00@19.25
LAMBS:
Gd. & ch. springs, 28.75 only
Gd. & ch. (old crop), 20.00@22.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended April 5 1958, compared.

CATTLE

	Week ended	Prev. week	Cor. week
Chicago†	18,229	21,646	1957
Kan. City†	10,559	9,846	10,592
Omaha†	22,744	26,108	22,389
N.S. Yards†	7,003	6,362	9,154
St. Joseph†	8,671	9,946	8,623
St. Paul†	11,786	11,995	13,763
Wichita†	2,819	3,032	2,763
New York & Jer. City†	11,319	14,104	14,318
Okla. City†	5,172	5,529	6,751
Cincinnati†	8,401	4,292	4,377
Denver†	10,349	12,076	10,417
St. Paul†	12,446	15,629	14,865
Milwaukee†	4,404	5,688	4,693
Totals	128,902	146,233	146,929

HOGS

Chicago†	24,580	25,895	26,203
Kan. City†	12,821	12,043	18,518
Omaha†	38,242	38,475	39,784
N.S. Yards†	34,122	36,108	36,862
St. Joseph†	20,713	17,028	24,594
St. Paul†	23,613	23,009	12,714
Wichita†	12,591	12,102	10,250
New York & Jer. City†	46,980	51,282	55,835
Okla. City†	9,911	9,912	13,596
Cincinnati†	9,907	11,466	10,885
Denver†	6,296	8,361	9,310
St. Paul†	27,061	30,573	34,758
Milwaukee†	3,275	4,471	4,330
Totals	270,112	274,785	297,141

SHEEP

Chicago†	2,389	3,196	1,883
Kan. City†	9,125	6,625	7,230
Omaha†	13,686	13,915	9,370
N.S. Yards†	2,110	3,289	3,317
St. Joseph†	4,384	7,393	6,022
St. Paul†	2,823	2,157	3,283
Wichita†	1,712
New York & Jer. City†	36,360	37,002	36,503
Okla. City†	4,901	5,503	4,313
Cincinnati†	324	671	163
Denver†	18,015	22,804	17,883
St. Paul†	4,476	4,037	3,358
Milwaukee†	1,525	805	537
Totals	100,128	107,427	95,610

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended March 29:

	Week ended	Same week
	Mar. 29	1957
CATTLE		
Western Canada..	17,044	17,801
Eastern Canada..	17,368	15,997
Totals	34,412	33,798
HOGS		
Western Canada..	54,772	44,242
Eastern Canada..	60,173	61,088
Totals	114,945	105,330
All hog carcasses graded	126,621	114,217
SHEEP		
Western Canada..	2,627	3,555
Eastern Canada..	2,517	2,488
Totals	5,144	6,043

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended Apr. 5:

	Cattle	Calves	Hogs*	Sheep
Salable	169	16	...	32
Total (incl. direct)	2,958	259	18,284	10,178
Prev. wk.:				
Salable	163	13
Total (incl. direct)	3,541	218	18,208	10,179

*Includes hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 3..	2,143	138	6,279	516
Apr. 4..	485	96	5,450	683
Apr. 5..	54	10	650	226
Apr. 7..	13,824	116	10,310	1,232
Apr. 8..	8,000	200	16,500	1,000
Apr. 9..	13,000	300	10,000	1,500
*Week so far	34,924	616	36,810	3,732
Wk. ago. 32,128	350	30	17,840	4,502
Yr. ago. 44,646	933	29,503	5,777	...
*Including 170 cattle and hogs direct to packers.				

SHIPMENTS

Apr. 3..	2,201	38	2,494	609
Apr. 4..	652	103	1,318	...
Apr. 5..	28	...	934	...
Apr. 7..	4,027	...	1,172	494
Apr. 8..	3,000	...	3,000	1,000
Apr. 9..	5,000	...	1,500	800
Week so far	12,027	...	6,672	2,294
Wk. ago. 13,241	59	5,604	2,325	...
Yr. ago. 18,496	47	5,445	666	...

APRIL RECEIPTS

	1958	1957
Cattle	50,288	74,919
Calves	1,077	2,006
Hogs	68,111	66,254
Sheep	6,579	13,760

APRIL SHIPMENTS

	1958	1957
Cattle	22,465	33,770
Hogs	14,817	11,131
Sheep	4,755	4,989

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Apr. 9:

	Week ended	Week ended
	Apr. 9	Apr. 2
Packers' purch.	27,230	28,012
Shippers purch.	9,489	7,763
Totals	36,719	35,775

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Apr. 4, with comparisons:

	Cattle	Hogs	Sheep
Week to date	240,000	372,000	150,000
Previous week	232,000	386,000	142,000
Same wk. 1957	232,000	410,000	133,000
Totals	1958 3,314,000	5,566,000	1,744,000
	1957 3,588,000	6,080,000	2,080,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended April 4:

	Cattle	Calves	Hogs	Sheep
Los Ang.	3,680	240	1,045	230
N. P'tland.	2,050	250	1,375	2,400
San Fran.	160	20	515	40

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Apr. 9 were as follows:

	Cwt.
Steers, choice	\$27.00@27.50
Steers, good	24.00@26.50
Steers, stand. & gd.	22.00@24.00
Heifers, gd. & ch.	23.00@26.00
Cows, util. & com'l.	17.00@20.00
Cows, can. & cut.	13.00@17.50
Bulls, util. & com'l.	20.00@21.00

VEALERS:

Choice & prime	31.00@32.00
Good & choice	27.00@31.00
Calves, gd. & ch.	23.00@30.00

HOGS, U.S. No. 1-3:

180/200 lbs.	20.75@21.00
200/220 lbs.	20.75@21.25
220/240 lbs.	20.75@21.00
240/250 lbs.	20.50@20.75

Sows, U.S. No. 1-3:

240/260 lbs.	19.50@20.00
300/400 lbs.	18.00 only
450/600 lbs.	17.25@17.75

LAMBS:

Choice & prime	25.00@26.00
Utility & good	18.00@20.00

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Apr. 8 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$18.50-19.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	19.50-20.50	None qtd.	None qtd.	None qtd.	\$19.75-20.25
160-180 lbs.	20.50-21.00	\$18.00-20.50	\$19.50-20.50	\$19.00-20.50	20.00-21.00
180-200 lbs.	20.75-21.50	20.00-21.75	20.50-21.00	20.50-21.50	20.75-22.00
200-220 lbs.	20.75-21.50	20.75-21.75	20.75-21.35	21.00-21.75	21.00-22.00
220-240 lbs.	20.75-21.50	20.65-21.50	20.75-21.35	21.00-21.75	21.00-22.00
240-270 lbs.	20.50-21.25	20.50-20.75	20.50-21.25	20.50-21.50	20.50-22.00
270-300 lbs.	20.25-20.75	20.00-20.60	20.00-21.00	20.20-20.75	20.00-21.25
300-330 lbs.	None qtd.	19.75-20.25	None qtd.	19.75-20.25	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	19.50-19.75	None qtd.
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	20.00 only	None qtd.	20.00 only	20.00 only	19.50-19.75
270-300 lbs.	20.00 only	None qtd.	19.75-20.00	19.75-20.00	19.50-19.75
300-330 lbs.	20.00 only	19.50 only	19.75-20.00	19.50-20.00	19.25-19.50
330-360 lbs.	19.75-20.00	19.25-19.50	19.50-19.75	19.25-19.75	19.25-19.50
360-400 lbs.	19.50-20.00	19.00-19.25	19.25-19.75	19.00-19.50	19.00-19.50
400-450 lbs.	19.25-19.75	18.50-19.00	19.00-19.50	18.50-19.25	19.00-19.50
450-550 lbs.	18.75-19.50	17.50-18.75	18.50-19.25	18.00-18.75	18.75-19.00

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	31.00-36.50	None qtd.	31.00-35.00	31.00-35.00
1100-1300 lbs.	None qtd.	34.50-38.50	None qtd.	31.50-36.00	31.50-36.00
1300-1500 lbs.	None qtd.	35.50-39.00	None qtd.	31.50-36.00	31.50-36.00

Choice:					
700-900 lbs.	28.50-33.00	27.50-31.00	27.00-30.50	27.00-31.00	28.50-33.00
900-1100 lbs.	28.75-33.00	27.75-34.50	27.50-31.00	27.50-31.50	29.00-33.00
1100-1300 lbs.	29.00-33.00	28.50-35.50	None qtd.	27.50-31.50	29.00-33.00
1300-1500 lbs.	29.00-33.00	29.00-35.50	None qtd.	27.50-31.50	28.50-32.50

Good:					
700-900 lbs.	25.25-28.50	25.00-28.00	25.00-28.00	24.75-27.50	24.50-29.00
900-1100 lbs.	25.50-29.00	25.25-28.25	25.00-28.50	24.75-27.50	25.00-29.00
1100-1300 lbs.	25.50-29.00	25.50-29.00	25.00-28.50	24.75-27.50	25.00-29.00

Standard,					
all wts.	23.00-25.50	23.00-25.50	22.50-24.75	21.50-24.75	20.00-25.00
Utility,					
all wts.	20.00-23.00	21.00-23.00	20.50-22.50	19.00-21.50	18.50-20.00

HEIFERS:					
Prime:					
800-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1000 lbs.	None qtd.	29.50-32.00	None qtd.	None qtd.	None qtd.

Choice:					
800-900 lbs.	27.50-30.00	26.00-29.00	27.00-29.50	27.00-29.00	26.50-30.00
900-1000 lbs.	27.00-30.00	26.50-30.00	27.00-29.50	27.00-29.25	27.00-30.00

Good:					
700-900 lbs.	25.00-27.50	24.00-26.00	25.00-26.50	24.75-27.00	24.00-27.00
900-1000 lbs.	24.50-27.50	24.50-26.50	25.00-26.50	24.75-27.00	24.00-27.00

Standard,					
all wts.	21.50-25.00	22.00-24.50	22.00-24.00	21.00-24.00	19.50-24.00
Utility,					
all wts.	19.00-21.50	20.00-22.00	19.50-22.00	19.00-21.00	18.00-19.50

COWS:					
Commercial,					
all wts.	19.00-20.50	20.00-21.00	19.00-20.00	19.50-20.50	18.50-20.00
Utility,					
all wts.	17.50-19.50	18.50-20.00	17.50-19.00	17.25-19.50	17.50-18.50

Can. & cut.,					
all wts.	13.00-17.50	15.50-18.50	14.00-17.50	14.50-17.50	14.00-17.5

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SALES EXECUTIVE

21 YEARS MEAT PACKER EXPERIENCE
FORMERLY DISTRICT SALES MANAGER: Casing, packaging, machinery and materials. Have packer sales, production background. Available for interview in Chicago, April 17-24. Relocation, travel no problem. Will reply to all inquiries.

W-173, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SAUSAGE MAKER

COLLEGE GRADUATE: 20 years' experience in all phases of operations. Age 44. Presently head sausage superintendent over all plants for major packer. Excellent reason for desiring change. Substantial salary required. W-149, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Young man with 12 years' experience in packinghouse and wholesale meat. Lamb and mutton man primarily with background in beef, veal and pork. References. Located midwest. W-77, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or FOREMAN

34 years' experience in all phases of pork operations. Proficient in cut, curing, smoking methods. Guarantee yields, costs, will relocate anywhere. W-154, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANADIAN DISTRIBUTION

AGENCIES REQUIRED: By salesman-food technologist forming an independent sales organization. Has excellent technical and sales record with national following. W-155, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUNG MAN: Desiring to become a sausage maker is seeking a position as a helper to a sausage maker. Has had some experience. W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP EXECUTIVE

ASSISTANT TO PRESIDENT: Or as general manager. Broad experience in managing large and small plants. Capable of taking full administrative and profit responsibility of livestock buying, processing, and sales. Write for detailed resume to Box W-113, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EXPANDING SALES DEPARTMENT

Rapidly growing manufacturer of seasonings, spices, additives, etc. is desirous of hiring a salesman for Missouri, Kansas, Nebraska and Oklahoma. Excellent opportunity for aggressive, competent man. Experience helpful but not necessary. Complete training program. Liberal drawing account, bonus and expense arrangement. Please write resume of experience or arrange for appointment during coming NIMPA convention in Palmer House, Chicago, Room 848, Milwaukee Spice Mills, 1820 So. First St., Milwaukee 4, Wis.

SEASONING SALESMAN: Manufacturer of nationally famous specialty products and seasonings for meat packers, offers an excellent opportunity to forceful salesmen. Two territories open: One comprising the Dakotas, Minnesota, western Wisconsin and parts of Chicago and the second position: north of San Francisco working out of our San Francisco plant. Knowledge of meat and meat packing desirable. All replies strictly confidential. First Spice Mixing Co., 19 Vestry Street, New York City 13, N. Y.

COMPTROLLER WANTED: By medium sized independent federally inspected meat packer with 6 smaller plants. A position with a future and extra good starting salary. State complete experience, salary expected and age. Answers definitely confidential. W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PLANT SUPERINTENDENT

GROWING INDEPENDENT PACKER: Needs qualified man familiar with all plant operations. Federal inspection. Completely modern. W-147, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Non-working kill foreman, three bed operation. Experienced only. Midwest location. Good salary and excellent chance for advancement. Address replies with all information to Box W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN: Bacon lue and packaging operations. Ability to train and build complete department. Progressive packinghouse in Cleveland, Ohio area. Send resume and recent photo to W-157, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CURING and SMOKED MEATS DEPARTMENT
WORKING FOREMAN: Thoroughly experienced and capable of building a complete department with progressive packer in Ohio. Send resume and photo to Box W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE KITCHEN WORKING FOREMAN
Capable of training employees and building entire department. Ohio vicinity packinghouse. Excellent opportunity. Send resume and photo to Box W-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE MAN: For small sausage manufacturing plant. Must be capable of taking full charge of all machinery and equipment. State experience, references and salary desired. W-161, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: Thoroughly experienced in beef fabricating and boning. To take complete charge of beef cooler. GUS GLASER MEATS, Inc., 2400 Fifth Ave. South, Fort Dodge, Iowa.

EXPERIENCED: Beef and small stock man wanted for midwest packer. Must have knowledge of slaughtering operations, handling personnel and sales. Excellent opportunity for aggressive individual. State fully—experience and personal history. W-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF and SMALL STOCK MANAGER

WANTED: By midwestern packer outside the Chicago area. Must be thoroughly experienced, mature and capable of supervising operations from buying, to and through selling. W-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SALESMAN: Wanted to sell sausage and smoked meats in Chicago area. Send complete resume including age. All replies strictly confidential. W-118, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

25,000 to 30,000 lbs. per week of Extra Choice White Grease available starting May 1, 1958. Recent analyses show:

	1/16/58	3/14/58	3/17/58
Moist.	.32	.36	.30
Imp.	.05	.06	.03
Unsat.	.20	.24	.22
Total MIU.	.57	.66	.45
TITRE	6	6	6
ROF	43	43	42
FFA	1.2	.63	1.1
RAW Color	1.9	2.0	3.1
R.B. Color	.1	.1	.1

If interested, write Box FS-167,
THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

PLANT FOR SALE or RENT

MEAT PACKING PLANT: Fully equipped, federally inspected. Located in New Jersey, 10 minutes from New York City. Going business. Excellent profits. FS-153, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

COMPLETELY EQUIPPED: Local meat packing plant in fast developing business and military trade area. Substantially increased volume in recent years. Continuous operation since 1904. THE SMITHS PACKING CO., P. O. Box 2, Colorado Springs, Colorado.

PLANTS FOR SALE

FOR SALE: Modern completely equipped meat plant, 35'x50'. Cement block construction, cork insulation, 10 years old, 10'x25' tracked cooler, 18'x40' zero room, 30'x25' no refrigeration. Located 75 miles south of Chicago. Suitable for sausage manufacture, branch house, retail or processing. Open field for ham and bacon curing, frozen food storage, etc. All equipment in A-1 condition ready to go. FS-136, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

STATE INSPECTED KANSAS PACKING PLANT
Rural 95' x 105', custom slaughtering and processing, also retail and wholesale meat. Serving Topeka, Osgood and Burlingame. Owners retiring from business. Immediate possession.

CHAS. BASSE REALTY

404 Schweiter Building Wichita, Kansas
Phone AMherst 8482

FOR SALE or LEASE

Due to ill health, owner wishes to lease or sell beef packinghouse, fully equipped, one floor, located in the heart of the meat industry of Detroit, Michigan. Most modern plant in state of Michigan. Plant capacity for slaughtering, 1200 or more cattle weekly. Federal inspection approval if requested. Immediate possession. FS-173, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Meat processing, sausage kitchen and slaughter house. New building, 9500 square feet. Located in Buffalo, N. Y. 1132 square feet of freezers and coolers. For further information write Box FS-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'.

GIANT MEAT SUPPLY

12085 W. Dixie Hwy. North Miami, Florida

PACKING PLANT FOR SALE: Fully equipped for beef, veal and lamb. Will handle 100 cattle per week with plenty of room for expansion. Adjoining retail market equipped, 8 room modern house, 6 1/2 acres land. Located in area of Columbus, Ohio. FS-145, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MANUFACTURING PLANT: Capacity 50,000 lbs. per week. Modern equipment. Good loading facilities. Central Cincinnati location. Restroom principal in 5 years. Wm. C. Boettger, 2530 Vestry Ave., Cincinnati 19, Ohio, Phone PA-1, 6429

PLANT FOR RENT

COOLER FOR RENT: With railroad siding. Approximately 35' x 55' with rails, electric track scale, blast freezer, loading dock for 4 trucks, four overhead steel doors and modern air-conditioned offices. Located at 3440 West 48th Place, Chicago. Write Mr. Nat Romannoff, 441 West 13th St., New York 14, N. Y. or telephone New York, Watkins 9-8700.

FOR RENT: Two refrigerated floors—two elevators—railroad siding—loading platform. Long lease. Reasonable. Yonkers, N. Y. (Near Thruway and Major Dugan highway) FS-148, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANT WANTED

WANTED: SMALL SAUSAGE PLANT. Federally inspected, adaptable for such. W-142, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANT TO PURCHASE or LEASE: Rendering plant. Midwest. PW-166, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CHARLES ABRAMS, INC.

SILENT CUTTERS

1—Buffalo #54 B, 350 lb. cap. 30 H.P. Motor	\$1800.00
1—Buffalo #38 B, 175 lb. cap. 15 H.P. Motor	600.00
1—Buffalo #38 B, 175 lb. cap. Belt Driven	250.00
1—Boss 100 lb. cap. 10 H.P. Motor	500.00
1—Buffalo #43 B, Pulley Driven	350.00
1—Buffalo #27, 5 H.P. Motor	350.00

STUFFERS

1—Randall, 200 lb. cap. valves and tubes	700.00
1—Randall, 200 lb. cap. valves and tubes (valves in head)	300.00
1—Boss, 200 lb. cap. valves and tubes	700.00
1—Randall, 100 lb. cap. valves and tubes (valves in head)	300.00
1—Randall, 100 lb. cap. valves and tubes	475.00
1—Buffalo, 100 lb. cap. valves and tubes	500.00

GRINDERS

1—Enterprise, 25 H.P.	Bids requested
1—Enterprise, 5 H.P.	300.00
1—Sander, #150, 15 H.P. Motor S. S. Pan	600.00
1—Sander #150, 20 H.P. Motor, S. S. Pan	900.00
1—Kleen Kut, 5 H.P.	350.00

MIXERS

1—Buffalo #2, Belt Driven	350.00
1—Buffalo #2, S. S. Shell, 5 H.P. Motor	900.00
1—Buffalo #3, 7 1/2 H.P. Motor	800.00
1—Day #5	600.00
1—Buffalo #5 Vacuum	2000.00
1—Day, 150 lb. cap. 2 H.P. Motor	250.00

MISCELLANEOUS

1—Trainer Ham Grading Scale	100.00
1—Jim Vaugn, 1 1/2 H.P. Band Saw S. S. Moving Table	350.00
1—Quick Kut, 1 1/2 H.P. Band Saw	250.00
1—Toledo, 1 H.P. Band Saw S. S. Table	200.00
1—Jones Sup. #54 Band Saw, 7 1/2 H.P.	500.00
1—Bacon Slicer and S. S. Conveyor U. S. #3	Bids requested
1—U. S. G. Stacker Slicer and Conveyor	600.00
1—Bunn Tying Machine	125.00
1—Townsend #27 Skinner	550.00
1—Ham Boiler Foot Operated Press	75.00
1—Randall Hand Operated Rolled Beef Stringing Machine	125.00
1—Boss Belly Roller	600.00
1—Boss Hog and Sheep Casing Cleaning Machine	400.00
1—Fast Tying Machine	225.00
1—Capacola Tying Machine Floor Model, Electric	75.00
1—Capacola Tying Machine, Bench Model, Electric	50.00
1—Dopp 125 Gal. Scrapple Kettle, 3/4 Jacketed	300.00
1—150 Gal. Scrapple Kettle, Fully Jacketed	300.00
1—Rotary Meat Stripper, with 10 Knives	500.00
1—Griffith #4 Brine Pump	175.00

Many other items. Send us your inquiries. All items subject to prior sale and confirmation.

All Sales F. O. B. Phila., Pa.

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460 N. AMERICAN ST.
PHILA. 23, PA.

WAlnut 2-2218

CLASSIFIED ADVERTISING

EQUIPMENT FOR SALE

COMPLETE PACKAGING LINE
FOR ONE POUND LARD PACKAGES, including:
1—Peters Carton forming and lining machine, Senior (60 PM)
1—Peters folding and closing machine Senior (60 PM)
1—Harrington Filler (60 per minute), \$5000.00 FOB Newark, N.J.
2—JUNIOR VOTATORS (3000# per hour) less refrigerating compressors, \$2500 each FOB Newark, N. J. JOHN ENGELHORN & SONS, 18 Avenue L, Newark 5, N.J.

GET INTO THE BACON BUSINESS

1—Dohm & Nelke Rindmaster, 1—U.S. Sliver II D-3 with conveyor, 1—Six station stainless steel bacon conveyor line with 6 stainless steel scale tables and one end table. New replacement cost—\$8875.00. All three in excellent condition at \$2435.00. P8-163 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Two complete Sturtevant grinding and sacking installations suitable for Meat Scrap, tankage, or fertilizer, capacity of each 10 tons or more per hour. Each mill stand complete with hoppers, conveyors, magnetic separators, bucket elevators, vibrating screens, 2 rotary drum cleaners, two mixers, one automatic exact weight sacking stand and two manual sacking stands. One Sturtevant dust collector.

INLAND PRODUCTS, INC.
P.O. Box 926 COLUMBUS 16, OHIO

FOR SALE: 2 Baker Model 13A, 10 1/2 x 10 1/2, two-cylinder ammonia ice machines together with 200 H.P., 440 volt, direct drive synchronous motor. New. In crates! Sacrifice! ACME ICE CO., 3004 W. 50th St., Chicago 29, Ill.

FOR SALE: Anco Vacuumizer. Will hold 800 pound tin truck. One year old, good working order. Write Box F8-164, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: Two 5 x 9 Boss cookers, jacketed heads with Anco end point control fittings. In good condition. \$3,000.00 each. SANITARY RENDERING CO., INC. Stock Yards Station, Sioux City, Iowa.

200# Randall Stuffer with valves in A-1 condition. Inquire: KRESS PACKING CO., INC., P.O. Box 204, Waterloo, Wisconsin

EQUIPMENT WANTED

WANTED: Expellers for meat and bone scraps. Also cookers and bone crusher. MURRO CHEMICAL CO. Inc., P. O. Box 480, Portsmouth, Virginia.

WANTED: Used Hollymatic electric meat saw, meat slicer, gas fired cooker, EW-152, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

USED PRESCO BACON PUMPER. MUST BE IN GOOD CONDITION. EW-165, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

I WANT TO SELL: Frozen cow and bull meat—lean. Contact Mr. MORRIS CRAIN, Danville, Kentucky. Phone Danville 1942

WANTED: Prominent New York Kosher provision manufacturer desires jobbers or wholesalers for Pittsburgh, Cleveland and Detroit. Must have satisfactory references. W-86, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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Broker • Counsellor • Exporter • Importer

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407 SO. DEARBORN ST., CHICAGO 5, ILL.

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To Satisfy Creditors
Complete Plant Liquidation Sale.
REYNOLDS FINE FOODS, INC.
(Formerly Bohman Packing Co.)
Richland Center, Wisconsin
THURSDAY, APRIL 17, 1958
Be sure to see our full page ad this issue, page 6, as well as our "Liquidation Bulletin"—now in the mails.

Sausage & Bacon

9765—BACON FORMING PRESS: Dohm & Nelke Jr. mdl., like new, little used \$2,950.00
9354—HYDRAMATIC SLICER: Anco #832, for lunch-
eon meats, latest style \$2,750.00
9998—SMOKEHOUSES: (2) stainless steel, galv.
frame, 6' wide, 6 1/2' deep, 7 1/2' high, 2-door
units, with recorders & controls—Bids requested
9907—FROZEN MEAT CUTTER: GMC deluxe mdl.
516, all stainless steel, 3 HP, motor \$2,875.00
9758—STUFFER: Anco 500#, w/valves \$1,175.00
8823—STUFFER: Boss 400# cap., reconditioned, w/
valves, new gaskets, A-1 condition \$900.00
9983—STUFFER: Buffalo 300#, air piping \$775.00
1011—STUFFER: Buffalo 200 lbs. cap., w/valves,
horns, 1 1/2 HP, air compressor, complete \$825.00
9165—STUFFER: Globe 200#, with stuffing valves &
air piping, ready to be placed in operation \$725.00
1000—ROCKFORD FILLER: model "B", will fill 4
oz. to 42 oz., excellent condition \$275.00
9757—SLICER: U. S. mdl. #170-G, w/convey. \$425.00
9967—VACUUM MIXER: Buffalo #3, 700 lb. cap.,
stainless steel lined, 7 1/2 HP. \$825.00
9985—GRINDER: Anco 762A, 7 3/4" plates, 20 HP.
motor, Harringtons Gear Drive \$875.00
9755—GRINDER: Buffalo 66B, 25 HP. mtr. \$725.00
9882—SAUSAGE COOKERS: (3) Jourdan type, stain-
less steel, galv. iron frame, 9' x 1 1/2' x 3 1/2' wide,
w/Wesco Pumps (2 1/2") overhead Sprays, Tem-
perature Indicators ea. \$750.00
9319—SILENT CUTTER: Buffalo #38-B, 175 lb. cap.,
15 HP., extra knives, recond. excel. cond. \$825.00
9847—UTILITY TRUCKS: (47) similar St. John #271,
galv., inside 50"x28"x18" deep, 14" RTRB Aero-
Seal wheels, 6" RT swivel, excel. cond. ea. \$45.00
9979—HAM & BACON TRUCKS: (8) Globe #7281,
galv., shallow type, 37 1/2"x60"x8 1/2" deep, with
handles, 20" iron wheels ea. \$35.00
9662—HAM MOLDS: stainless steel, with covers, like
new springs, excellent condition, factory converted
for use as Hoy Molds.—Reduced to—ea. \$12.75
150—#108 (1-0-E) 8 lbs. 11"x5 1/2"x4 1/2"
441—#112 (0-2-X) 11 lbs. 11"x6"x5 1/2"
141—#113 (0-2-G) 10 lbs. 12"x5 1/2"x5 1/2"
300—#114 (2-0-E) 12 lbs. 12"x6 1/2"x5 1/2"
63—#116 (4-0-E) 15 lbs. 12"x6 1/2"x5 1/2"
9838—LOAF MOLDS: (316) Globe Hoy #64-S, s.s.,
10" x 4 1/2" x 4 1/2", w/covers. Reduced to ea. \$4.50
9937—LOAF MOLDS: (200) stainless steel, with
covers, 4"x4"x24" ea. \$3.50

Rendering & Lard

1025—COMPLETE LARD PACKAGING LINE: Includ-
ing 2—Jr. Votators, Peters Sr. Carton Former &
Liner, Peters Sr. Folding & Closing Machine, Har-
rington Filler; set up for 1 lb. lard packages.
Write for complete details.
9931—HYDRAULIC PRESS: French Oil, 300 ton cap.,
w/steam pump, recently overhauled \$2,950.00
9946—BLOOD DRYERS: (4) 5' x 16', with 40 HP.
mtr. & starter, A.S.M.E. Coded Bids requested
9945—COOKER: 5' x 16', built for internal pressure,
A.S.M.E. Coded Bids requested
9867—LARD VOTATOR: Girdler Jr. model, first
class condition \$2,450.00
9858—HASHER WASHER: Boss #727, 10' cylinder,
new shaft & bearings \$625.00

Miscellaneous

9942—PACKAGE BOILER: Cyclotherm Steam Gen-
erator, type 17500B-86-23, 125 lbs. max. W.P. installed
1956, w/Condensate return system, controls, can
be converted to gas, uses #6 oil \$15,000.00
9941—PACKAGE BOILER: Cleaver-Brooks, steam
Generator, oil fired, uses #6 oil, 100# max.
W.P., 150 H.P., model OB-15, A.S.M.E. coded,
can be converted to gas, complete w/condensate
return system, pre-heater, controls, valves \$3,500.00
9986—ELECTRIC BEEF & CALF SKINNING KNIVES:
(4) like new, factory recond., w/new guar., reg.
price \$395.00—special close out price, ea. \$275.00

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